



Individual Beef and Mushroom Pies



DIFFICULTY: MEDIUM



PREPARATION TIME: 30
MINUTES



COOKING TIME: 45 MINUTES



SERVES: 6

Ingredients

Filling

2 tablespoons oil
750g rump steak, cut into thin strips
2 onions, finely chopped
250g Swiss brown mushrooms, sliced
3 garlic cloves, crushed
2 teaspoons chopped thyme leaves
1 cup beer
1 cup sour cream
1/4 cup tomato paste
1 1/2 teaspoons smoked paprika
2 teaspoons cornflour, blended with a little water
1 teaspoon brown sugar
Salt and freshly ground pepper, to taste

Topping

250g (4-5) baby chat potatoes, very finely sliced
1 1/2 cups grated smoked cheddar cheese
Thyme sprigs, extra
Olive oil spray

Method

Preheat the oven on CircoTherm® to 190°C.

Heat half the oil in a non-stick frypan on Fry Sensor 5. Quickly cook the beef in batches for 2 minutes each side or until browned. Transfer the meat to a plate.

Heat the remaining oil in the same pan and sauté the onion, mushrooms garlic and thyme on induction setting 5 for 4-5 minutes or until the onion softens. Add the beer, sour cream, tomato paste and paprika, increase the setting to 8 and bring to the boil whilst stirring. Return the beef to the pan with the cornflour, stir well then cover and simmer for 6-8 minutes, stirring occasionally. Add the sugar and season to taste.

Spoon the beef mixture evenly into 6 x Le Creuset 1 cup Mini Casserole Dishes (See note).

Top each of the pies with a fine layer of sliced potato and half the smoked cheese then repeat, finishing each pie with sprigs of thyme. Spray with oil and bake for 20-25 minutes until golden and bubbling and potatoes are tender. Serve immediately.

Notes

We have used the Le Creuset mini round casseroles for this recipe. They can be purchased online by visiting <https://www.lecreuset.com.au/minigryde-250-ml-cerise>. These mini casseroles are also perfect for stews, gratins, soufflés and desserts.