Savoury Meat Pie

A proper second dinner from a roast. The beef sits in onion gravy under a golden puff pastry lid.



ONE 20 CM PIE · SERVES 4 / 20 CM METAL PIE TIN, 4 CM DEEP

Prep 25 min · Chill · Bake 55–70 min

Ingredients

350 g cold cooked roast beef, cut into 1 cm dice

1 small onion (80 g), finely chopped, and 15 g butter

20 g plain flour and 10 g tomato paste

200 ml salt-reduced beef stock and 1 tsp Worcestershire sauce

1 tablespoon chopped parsley, salt and black pepper

250 g savoury shortcrust pastry and 180 g puff pastry, chilled

1 small egg, beaten, for brushing

At the bench

1. Make the gravy
Soften the onion and cook the flour and tomato paste. Whisk in the stock and simmer until thick.

2. Bake the base
Line the tin with shortcrust. Chill, then blind-bake. Fold the cold roast beef into the cooled gravy.

3. Seal and bake
Fill the base, fit the puff pastry lid and brush with egg. Bake on a hot tray until crisp and steaming in the middle.

KOOK'S SECRET

Draw a spoon through the simmering gravy. When it leaves a trail for a moment, it will coat the diced beef and stay inside the cut slice.

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The full method

01 **Make the gravy**

Soften the onion in the butter for 5 minutes. Stir in the flour and tomato paste for 1 minute. Gradually stir in the stock and Worcestershire sauce. Simmer for 5 minutes, stirring, until thick. Add parsley and season to taste. Spread in a shallow dish and refrigerate as soon as it stops steaming.

02 **Bake the base**

Roll the shortcrust 3 mm thick. Line a 20 cm pie tin, leaving a lip on the rim. Chill for 20 minutes. Heat the oven and a heavy tray to 200°C conventional (180°C fan). Line the pastry with baking paper and baking weights. Bake on the tray for 15 minutes, then remove the paper and weights and bake for 5–8 minutes until dry.

03 **Fill and seal**

Cool the shell a little. Mix the cold beef with the cold gravy and fill the shell. Brush the rim with egg. Roll the puff pastry just wider than the tin, lay it over the pie and press to seal. Trim, cut a small steam slit and brush the top with egg.

04 **Bake until golden**

Return to the hot tray for 35–45 minutes, until the lid is deep gold and the centre reaches 75°C. Check through the steam slit. Rest for 10 minutes before cutting.

FROM MARK'S KITCHEN

Brush the egg over the flat lid. If it runs down the cut puff pastry edges, it can glue the layers together as they bake.