

Beef & Burgundy Pies

INGREDIENTS

2 Tbsp olive oil
500g diced lean beef
1 onion, finely chopped
50g pancetta, finely chopped
2 cloves garlic, crushed
1 Tbsp tomato paste
1 cup (250ml) red wine
½ cup (125ml) beef stock
1 ts dried Italian herbs
½ cup (125g) pureed tomatoes
750g ready-made shortcrust pastry
1 egg, lightly beaten



METHOD

Heat half the oil in a large saucepan and cook the beef in batches over high heat for 5 minutes, or until browned. Remove the meat and set aside. Add the remaining oil and cook the onion, pancetta and garlic for 3-4 minutes, or until soft. Return the meat to the pan, stir in the rest of the ingredients, cover and simmer for 50-60 minutes, or until the meat is tender. Remove the lid and cook for a further 30 minutes, or until the sauce is reduced. Allow to cool.

Preheat the oven to moderate 180°C and put a baking tray in the oven. Grease 24 mini muffin holes. Roll the pastry thinly and cut out 24 rounds with a 7cm cutter. Repeat with a 5.5cm cutter. Put one of the larger rounds in each muffin hole and fill with the cooled filling. Dampen the edges of the small rounds and place them on top of the filling to seal the pies. Brush with egg. Put the tin on the hot baking tray and cook for 25 minutes, or until golden. Cool slightly, then remove from the tin.