



Homemade meat pie

MAKES: 12 PIES

Preparation

20
mins

Cooking

40
mins

Serving & Presentation

5
mins

Total time:
65 MINUTES

INGREDIENTS

SHORTCRUST PASTRY



100 grams
butter



200 grams
plain flour



Pinch salt



1 egg



1 egg yolk

PIE FILLING



1 tablespoon
vegetable oil



1 onion, finely diced



1 clove garlic,
minced



500 grams beef
mince



1 carrot, grated



1 tablespoon plain
flour



200 millilitres beef
stock



¼ cup tomato
sauce



2 teaspoons
Worcestershire
sauce



¼ teaspoon nutmeg



Egg wash

RECIPES
Red Meat, Poultry and Seafood

METHOD

SHORTCRUST PASTRY

- 1 Rub butter into flour and salt until it resembles breadcrumbs.
- 2 Carefully mix in the egg and egg yolk to form a dough. Do not over mix.
- 3 Allow to rest in the fridge for 10–30 minutes.

PIE FILLING

- 1 Preheat oven to 180°C.
- 2 Heat oil in frying pan and sauté onion and garlic until translucent.
- 3 Add mince and cook until mince changes colour. Be sure to break up any lumps during cooking.
- 4 Add carrot and flour. Mix well.
- 5 Pour in beef stock, tomato sauce, Worcestershire sauce and nutmeg. Simmer for 15 minutes.
- 6 Remove from heat and allow to cool.

