

BEEF AND STOUT PIES



DIFFICULTY: MEDIUM   

People Serves 18

Prep Time 20 min.

Barbecue Time 2:30 h



- 2 tablespoons olive oil
- 1 kilogram blade steak, diced into 2cm size pieces
- Fine sea salt
- Freshly ground black pepper
- 1 large brown onion, finely diced
- 2 garlic cloves, crushed
- 3 rashers of rindless bacon, cut into thin strips
- 5 sprigs fresh thyme, leaves removed
- 2 bay leaves
- 1/3 cup plain flour
- 1 cup beef stock
- 1 bottle (375ml) Cooper's stout
- Canola spray oil
- 2 sheets short crust pastry
- 2 sheets puff pastry

- 01** Place 1 tablespoon of the olive oil in the Weber Ware Frying Pan. Preheat your Q for direct cooking with the frying pan inside for 10 minutes.
- 02** In a bowl mix the beef with the remaining 1 tablespoon oil, salt, and pepper.
- 03** Once the Q is preheated leave the burner on high. Add the onion, garlic, and bacon to the frying pan. Stir to combine and cook for 10 minutes, stirring occasionally.
- 04** Place the beef directly on the grill and cook for 3 minutes a side. Once the beef is cooked, remove from the grill and set aside.
- 05** Once the onion mixture is browned add the thyme, bay leaves, and flour. Stir well and cook for a couple of minutes. Then add the stock, stout, and grilled beef. Stir well.

1 egg, beaten

06 Cook for a further 3 minutes or until just starting to bubble. Using the detachable handle, remove the frying pan from the Q. Add a convection tray and trivet using tongs or heatproof gloves.

07 Place the Q frying pan on the trivet. Fold a long piece of foil in half. Cover the top of the frying pan with the foil and press down to secure. Cook the pie filling until the beef is tender, about 1½ hours.

08 Once cooked remove from the Q and set aside to cool completely or leave in the fridge overnight.

09 Once the pie filling is cool, spray a 12-hole muffin tin with canola oil. Using a round 9cm cutter, cut 18 circles out of the short crust pastry. Press the first 12 pastry rounds into the muffin holes.

10 Fill each pastry with the pie filling, making sure the filling doesn't come up further than pastry. Brush the edge of the pastry with the beaten egg. Using a 6cm round cutter, cut 18 circles out of the puff pastry. Press the first 12 puff pastry rounds onto the pies and press all around the edge to form a seal.

11 Brush with the beaten egg. Place the muffin tray on the trivet and set the Q to the roast setting.

12 Cook the pies until golden and the pastry is cooked through, about 20 minutes. Repeat with the remaining six pies.
