



Ultimate Bacon, Beef & Porcini Blue Cheese Potato Top Pie

Makes 6 superb pies

Pie construction

- 6 cooked pastry rings
- 1 recipe beef and bacon pie mix - heated
- 1 recipe blue cheese mashed potato - heated and placed into a piping bag
- 12 pieces grilled Ultimate Shoulder Bacon- cut to size with a 9cm ring cutter
- 6 cooked portobello mushrooms - cut to size with a 9cm ring cutter

Instructions

1. Preheat an oven to 180°C. Place the bacon and mushrooms onto a baking parchment lined oven tray and place into a hot oven for 5 minutes to reheat.
2. On a warmed plate, pipe a ring of the hot mash, making sure it is the same size as the pastry ring. Place the pastry ring on top of the mash and press down firmly.
3. Place a small amount of the warmed pie mix, followed by the mushroom, bacon, more pie mix, bacon and pie mix. Lastly top with the mashed potato. Repeat with the other pies and serve.

Beef & Bacon Pie Mix

Step 1

- 600-700g beef brisket
- 1 1/2 -2 Lt beef stock - preferably home made or low sodium store bought (heated)
- 330ml dark beer or red wine
- 1 onion - peeled & roughly chopped
- 1 carrot - peeled & roughly chopped
- 1 celery stick peeled & roughly chopped
- A little salt and pepper
- Oil for frying

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Step 2

- 400-500g cooked beef brisket - cut into 2cm slices
- 1 onion - finely diced
- 40 ml olive oil
- 30g flour
- 300ml brisket braising liquid - reduced from the first brisket braise
- 10g dried porcini mushrooms - cover with boiling water and leave to sit 20 minutes
- 1 Tbsp fresh thyme
- 1/3 cup ultimate bacon, cooked and cut into 1cm pieces

Directions

1. For step 1 lightly season the raw brisket with salt and pepper. Then seal in a large preheated skillet or cast iron pan. Seal the brisket well then place into a deep oven proof casserole dish and set aside.
2. In the same pan that you have just sealed the brisket in add the chopped onion, carrot and celery. Cook over a high heat until coloured. Add the coloured vegetables to the same casserole as the brisket.
3. Deglaze the pan with the beer or wine then also add this to the same dish. Lastly add the hot stock, making sure that there is enough stock to cover the brisket. Cover the casserole and place into an oven that has been preheated to 180°C. Cook for 2- 2 1/2 hours and the brisket is tender when pierced. Leave the brisket to fully cool in the liquid before starting step 2.
4. For step 2. Remove any fat off the top of the brisket. Then remove the brisket from the liquid. Strain the liquid to remove the vegetables then place the strained liquid into a pot. Reduce the liquid down over medium heat to approximately 300ml.
5. While this liquid is reducing, dice the beef to size, cut the onions, cut the soaked porcini and fresh thyme.
6. Preheat a large pot over a medium heat. Add the olive oil and the diced onion, cook until the onions are beginning to colour, then reduce the heat to a low setting. Add the flour, stir well and continue to stir for 1-2 minutes over the low heat. Gradually add the hot reduced stock to make a velvety sauce. Add the chopped rehydrated porcini and thyme, then continue to simmer over a low heat for 10 minutes. Add a little more stock or water if the sauce begins to be too thick.
7. After this time taste the sauce for seasoning and add more if needed. Lastly add the sliced brisket and bacon. Bring back to a simmer and very gently simmer for another 5 minutes to fully reheat.

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Blue Cheese Mash

- 700g creamy mashed potato
- 70g blue cheese - crumbled

Directions

1. Prepare your mash potato as you normally would but with the addition of a little extra cream and butter to make it extra creamy and dreamy.
2. Next fold in the crumbled blue cheese add a little more blue cheese if you would like a stronger flavour.

Pastry Ring

- 2 pre-rolled sheets savoury short pastry (I like paneton brand)
- 1 egg & a little milk mixed together

Directions

1. Place the pastry sheets onto a chopping board and lightly dock with a pastry docker or a fork. Cut into 32cm length and 3cm thick slices. Brush one side of the pastry with the egg wash facing out, wrap the pastry around a lightly greased 9cm metal ring or similar ovenproof shaped mould. Make sure to crimp the sealed edge well, but without making the pastry too tight around the mould.
2. Place the wrapped mould back into the fridge for at least 30 minutes to set.
3. Preheat your oven to 180°C on a fan bake setting if you have one.
4. After the pastry is set. Place onto a baking parchment lined oven tray and place into the oven for approximately 15 minutes. After this time the pastry should be firm and golden.
5. Remove from the oven, cool and leave out at room temperature till required.