

Steak and Ale Pie

Ingredients:

British braising steak (24%), carrot, ale (13%), beef stock, **plain flour**, onion, mushroom, **butter**, lard, garlic, **egg**, thyme, salt, pepper

Allergens:

Gluten, dairy, egg

To cook / re-heat

Thoroughly defrost if frozen.

Raw (uncooked) pastry: preheat oven to 190°C / gas mark 5. Bake in oven for 30 – 40 minutes until the pastry is golden and the filling is piping hot.

Cooked pastry: preheat oven to 180°C / gas mark 4. Bake in oven for 20 minutes until the filling is piping hot. If the pastry starts browning before the filling is hot, cover loosely with foil.

The cooked pie can be reheated in the microwave, but the pastry will be less crispy.