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His Royal Highness The Prince Charles,
Duke of Rothesay

Mey Selections Caithness Prime Beef and Orcadian Dark Island Ale Pie

Ingredients

- 1 - 2 tablespoons Oil
- 1kg Mey Selections Braising steak cut into dice
- 2 Garlic **cloves**, crushed
- 1 large onion, chopped
- 2 large carrots, diced
- 500ml Dark Island Ale (Orkney)
- 2 litres Beef Stock
- 1/2 tsp Chilli powder
- A small handful of fresh **thyme**
- 300g Puff pastry
- 1 Egg, beaten lightly, to glaze
- Salt and Pepper to taste

Method

1. Heat the oil in the pan with the onion and garlic for 1 minute
2. Add the diced beef
3. Cook until the meat is seared
4. Pour in half the Ale and allow to simmer for a minute, then pour in the rest with the thyme, chilli powder salt and pepper
5. Add the beef stock
6. Add in the diced carrots
7. Simmer for 10 minutes and then transfer to a large casserole pot. If the gravy doesn't cover the meat then add some water and mix in.
8. Place the dish into the oven at gas mark 3 (170c) and cook for 1 hour 30 minutes.
9. 20 minutes before you want to serve, roll out the pastry and cut appropriate size tops for your pie dishes. Take the dish out of the oven and ladle the meat into the individual dishes.*
10. Place the tops on the dishes and put back in the oven for 20 minutes (gas 4/180c).

*You could make one large pie using the casserole dish if desired.

Recipe from North Highland College, Thurso