

Beef And Red Wine Pie

Figure 1: Blank Table

Ingredients

375g puff pastry
1 tablespoon Butter
500g steak strips
2 medium onions sliced
1 medium capsicum sliced
1 cup red wine
2 tablespoon Tomato paste
Basil
2 tablespoon Cornflour
125g grated cheese
1 egg lightly beaten

Method

Use 2/3 pastry to line a 23 cm greased pie plate. Melt butter in saucepan and brown the meat well, add onions, capsicum, wine, tomato paste and basil. Simmer 35 minutes or until most of the liquid has evaporated. Blend in cornflour. Simmer 2 minutes or until thickened. Stir in ½ cheese. Spoon meat into pie plate. Sprinkle with remaining cheese. Brush edge of pastry with a little egg. Cover pie with reserved pastry. Glaze and bake at 190 °C for 20 - 25 minutes or until cooked.

Makes 3 pies.

Bread (Using Pre-Mixed Bread Mix)

Ingredients

500 g (3 ½ cups) bread mix
1 sachet of dried yeast
1 teaspoon Caster Sugar
1 tablespoon Olive Oil
310 ml (1 ¼ cups) water
½ cup grated cheese
Sliced olives.

Method

Mix all ingredients. Knead approx 10 minutes until mix is smooth and elastic (see notes on Kneading dough on page **Error! Bookmark not defined.**).

Proof for 30 minutes in an oven set to 40 °C which contains a saucer of boiling water.

Bake at 200 °C for 35 minutes.

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Cannelloni

Ingredients

Sauce

3 tablespoons butter
3 tablespoons plain flour
2 ½ cups milk
1 cup grated cheese
1 teaspoon granulated garlic
2 teaspoons chives

Filling

250g chopped spinach leaves
250g ricotta cheese
3 tablespoons grated parmesan cheese

12-14 cannelloni tubes

Method

Mix sauce ingredients in a bowl. Microwave 1 minute and whisk. Repeat until the cheese has merged into the mix, and the edges of the mix begin to thicken.

Mix filling ingredients in a bowl. Fill cannelloni tubes with mix (a cake icing bag works well for this).

Place filled tubes in a 3-4 cm deep baking dish, and pour sauce over until all the tubes are covered. Bake at 200 °C for 35-40 minutes.