

Beef And Red Wine Pie

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.