

Steak pie

Ingredients

- 1 tbsp olive oil
- $\frac{1}{2}$ an onion
- $\frac{1}{2}$ a carrot
- 1 garlic clove
- A piece of beef
- 250ml beef stock ($\frac{1}{2}$ stock cube)
- 2 tbsp. gravy
- 1 tsp plain flour
- $\frac{1}{2}$ a leek
- A piece of puff pastry
- 1 egg yolk, to glaze

Method

1. Heat oven to 200C/180 fan/gas 6.
2. Cut the onion and garlic finely.
3. Peel and cut the carrot into cubes.
4. Slice the leek.
5. Cut the beef into bite size.
6. In a plate roll the beef into the flour make sure its fully covered. Put it to the side.
7. In a measuring jug make the beef stock.
8. Fry the beef until it starts browning.
9. Add the onion, garlic, leek and fry for 2 minutes.
10. Add the beef stock, seasoning and gravy powder, turn down to a low heat.
11. Prepare the pastry top (Roll out to the size of the dish.)
12. Remove from the heat and cover with the puff pastry lid, pressing into the sides of the oven proof dish. Slice a cross in the centre and glaze with the egg.
13. Bake for 20-25 mins until the pastry is puffed up and golden.