

# Natrel®

## Steak and Mushroom Pie

Escape the cold with this warm, hearty steak and mushroom pie. Tender strips of beef and fresh mushrooms are neatly wrapped in a golden crust to make this pie one for the ages. The kicker is Natrel Unsalted butter mixed in both the beef filling and the pie crust, to add a little creamy undertone that goes hand-in-hand with the warm savouriness of the dish. Enjoy!

  
SERVES  
4 TO 6

  
PREPARATION TIME  
15MIN.

  
COOKING TIME  
60MIN.

### Ingredients

2.2 lb. (1 kg) Boston strip steak, trimmed, tempered and cut in to 1-inch cubes  
2 tsp. salt  
2 tsp. ground pepper  
2 tbsp. vegetable oil  
1 tbsp. Natrel unsalted butter  
1 medium onion, finely chopped  
1 celery stalk, finely chopped  
2 carrots, cut into ½-inch pieces  
1 red pepper, cut into ½-inch pieces  
2 garlic cloves, minced  
? cup all-purpose flour  
1¼ cups dark stout  
2 cups beef stock  
3 sprigs thyme  
½ lb. bacon, cut into thin strips  
½ lb. mushrooms, quartered

### Pie dough Ingredients

2½ cups flour  
1 tsp. salt  
1 cup Natrel salted butter, cubed and chilled  
6-8 tbsp. ice water  
1 tbsp. all-purpose flour (for dusting)  
1 egg, beaten (for wash)

### Preparation

1. Preheat the oven to 320°F (160°C).
2. Generously season beef cubes with salt and pepper. In an ovenproof casserole dish, over medium-high heat, sear beef with vegetable oil until golden brown. Set aside. For best results, work in batches to not overcrowd the dish.
3. In the same dish, sweat the onion and celery in the butter over medium heat for about 5 to 8 minutes or until translucent. Add the carrots and pepper, and sauté until they begin to soften. Add the flour and stir for about 3 to 5 minutes or until cooked.

4. Deglaze with the stout and beef stock, taking care to scrape the bottom of the dish. Add the thyme and bring mixture to a simmer, stirring occasionally. Transfer the beef back to the dish.
5. Cover and braise in the oven for 1½ to 2 hours or until the meat is tender.
6. In the meantime, in a skillet, cook the bacon until crispy. Set aside. Drain excess fat. In the same pan, sauté the mushrooms until they are golden brown. Set aside.
7. When the beef filling is ready, remove from the oven and add the bacon and mushrooms. Let cool completely. (Ideally this is done the day before.)
8. When ready to make the pie, preheat the oven to 350°F (180°C).
9. Grease a 9-inch pie plate.
10. On a floured work surface, roll out one of the dough discs to about 1/8-inch thick. Line the pie plate with the dough and spoon in the beef mixture. Fold the excess dough over the top of the pie, leaving an opening in the centre. Brush the crust with the egg wash.
11. Bake for about 45 minutes or until the crust is golden brown. Let rest for about 10 minutes before serving.

## **Pie dough Preparation**

1. Combine the flour and salt in a food processor. Add the butter a few cubes at a time and pulse for about 10 quick pulses or until mixture resembles coarse crumbs.
2. Add the cold water 2 tbsp. (30 ml) at a time, pulsing for about 3 quick pulses after each addition until the mixture just starts to come together. (It should hold together in your hand when you squeeze it, but it shouldn't be sticky.)
3. Turn dough out onto a wooden surface, pat into a round shape and divide in half. Shape each half into a disc and tightly cover in plastic wrap. Refrigerate for at least 30 minutes.
4. Take dough out 5 minutes before you are ready to roll it out.