

## INGREDIENTS:

- 2 kilos beef skirt
- 1 litre of Guinness
- 2 large onions
- 2 large carrots
- 3 sticks of celery
- four crushed garlic cloves
- 50g dried wild mushrooms
- 3 heaped tablespoons flour
- 1 bouquet garni of thyme, bay leaves and celery
- 5 tablespoons oil
- 1 pack puff pastry
- Sea salt, freshly-ground black pepper

**TIME:** 4 Hours

**SERVING:** 8 people



The day before you plan to eat place the dried mushrooms in a bowl of warm water. Peel and dice the onions, carrots and celery and cut the beef into cubes. Heat the oil in a large casserole then season the meat well and brown briskly on all sides. Reserve, then add the vegetables to the pan, season well, lower the heat and cook gently for 15 minutes, stirring from time to time. Heat the oven to 200C gas mark 6. Put the meat back in the casserole, raise the heat and stir in the flour, coating all the ingredients well. Add the beer and the water the mushrooms have been soaking in, bring to the boil, skim off any foam, add the garlic and bouquet garni and place in the oven for two and a half hours. Add the mushrooms and cook for a further 30 minutes then remove and allow to cool completely. Refrigerate overnight. The next day transfer the contents to a pie dish, top with the pastry, glaze with the egg and bake at 200C gas mark 6 for 25-30 minutes.

*Enjoy! Malcolm & Julie Pyne*

## YOUR NOTES: