

INGREDIENTS:

700g beef skirt and 225g ox kidney cut into chunks

2 tablespoons flour

2 teaspoons salt

20 grindings black pepper

75g beef dripping

1 large onion, finely chopped

110g mushrooms, quartered

25g butter, 200ml Madeira

1 level dessertspoon Marmite

A little water, beaten egg

1 pack puff pastry

TIME: 4 Hours

SERVING: 4 people



Roll the chunks of meat and kidney in the flour to which you have added the salt and pepper. Melt the dripping in a heavy frying pan, add the onion and cook until translucent then add the meat, a little at a time, and brown lightly on all sides. Add the Madeira and bubble down for a minute or two. Stir in the Marmite and add just enough water to make a thickish sauce. Sauté the mushrooms briefly in the butter and add to the meat. Transfer everything to a pie dish, cover tightly with foil and bake for an hour and a quarter in an oven preheated to 180C gas mark 4. Remove and allow to cool slightly. Check and adjust the seasoning. Roll out the puff pastry, stand the pie dish on it and use it as a template to cut out a lid slightly larger than the dish. Cut the spare pastry into thin strips, moisten and press all the way round the edge of the dish. Place a pie funnel or an upturned egg cup in the centre of the dish to support the pastry then top with the lid and crimp all the way round to seal. Make a small vent in the top with a sharp knife, brush with beaten egg and bake for a further 30 minutes at 190C gas mark 5.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: