

My Mother's Homemade Steak Pie with Minted Peas

Recipe By Sharon Lurie



Cooking and Prep:  2
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Serves:  6

Contains:   

Preference: Meat

Difficulty: Medium

Occasion: Shabbat

Source: KosherScoop.com

If there is one person who can make a steak pie, it's my friend Leigh. This is a hearty gravy-filled pie with a delicious flavor that always tastes like "the good old days." When I asked her for the recipe one day, she burst out laughing, saying, 'This is your mother's recipe that YOU gave to ME!'

Ingredients (15)

Beef

- 1/2 cup flour
- 2 tablespoons gravy powder or beef stock powder
- 2 pounds cubed beef
- 2 large onions, chopped
- oil, for frying
- 2 beef stock cubes, dissolved in 3 cups boiling water

- salt, to taste
 - pepper, to taste
 - 1 pound **Gefen Puff Pastry Sheets**
 - 1 egg yolk, lightly beaten with a fork with 1 **tablespoon** of water
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Minted peas

- 3–4 mint leaves
 - 1/2 **teaspoon** salt
 - 1 **teaspoon** sugar
 - 1 **pound** frozen peas
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Sommelier Suggests

- The Tribe**
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Start Cooking

Prepare the Filling

1. Sift the flour and gravy powder/beef stock powder over the steak cubes, mixing it altogether until each piece is coated.
2. Fry the chopped onions in a large pot in a little oil until dark brown. The secret to steak pie is ensuring that the onions are golden brown in color, but not burnt). Remove the onions and set aside.
3. Add a little more oil to the same pot and fry small batches of cubed steak until brown. Frying small batches keeps the outsides of the meat a golden brown color, too much meat can cause the meat to boil. Repeat until you've cooked all the meat. Set the meat aside.
4. Add the beef stock liquid to the same pot and stir well, scraping all the brown bits off the bottom.
- 5.

Place the meat and onions back into the pot, cover and leave to simmer on low for 35–40 minutes, stirring every now and then. The gravy should not be watery and should thicken as it boils and reduces.

6. Add salt and pepper to taste. Switch the stove off and leave the meat to rest in the gravy and cool slightly.

Make the Pie

1. Preheat the oven to 200 degrees Celsius.
2. On a lightly floured surface, unroll the pastry and gently smooth it out with a rolling pin. Don't roll it out too thin.
3. Place the pie dish you're going to use upside down on the pastry and cut a pastry lid about half an inch bigger all around than the pastry dish itself. Lift the dish off the pastry, turn it over and fill it with meat and gravy.
4. Wet the rim of the dish with water and cover the meat with the pre-cut pastry lid. Press the pastry against the sides of the pie dish. Paint with egg wash (1 egg yolk mixed with water).
5. Bake in the oven for 30–40 minutes or until golden brown.

For the Minted Peas

1. Boil the peas and mint leaves in salted and sugared water. As the peas start to boil, switch off the stove and cover the pot with a lid so that the peas can absorb the minty flavor for about 5–10 minutes.
2. Bring to a boil again just before serving. Serve with mashed potatoes.