Hearty Beef Pie with Brown Onion Gravy

Cooking time	70 mins
Preparation time	25 mins
Serves	4

The key ingredient in this deliciously easy pie is Royco’s famous Brown Onion Gravy – an instant way to add a flavour boost and rich colour to so many well-loved family recipes.

Ingredients

- 1 potato, cubed
- 30ml (2 Tbsp) olive oil
- 1 medium onion, finely sliced
- salt and pepper
- 500g beef mince
- 15ml (1 Tbsp) flour
- 1 packet Royco® Brown Onion Gravy
- 250ml (1 cup) boiling water
- 30ml (2 Tbsp) Worcestershire sauce
- 15ml (1 Tbsp) soy sauce
- 1 egg
- a roll of frozen puff pastry, defrosted

Recipe developed for Royco by @miss_luckypony

Vegetarian

Use brown lentils, soya mince or cooked mushrooms and brinjals in place of the beef.

Family Friendly

With its rich but mild flavours and crisp pastry, this pie is perfect for children.

Method

1. In a small pot, boil the potato cubes in salted water for about 10 minutes, or until cooked. Drain and set aside.

2. Heat some olive oil in a pan, add the onion and season with salt and pepper. Cook over a medium heat until the onions have softened.
3. Add a bit more olive oil and the mince. Turn up the heat and fry until the mince is cooked.
4. Sprinkle the flour over the mince and give it a good stir. Cook gently for about 10 minutes.
5. Pour the Royco® Brown Onion Gravy powder into a jug and add 250ml of rapidly boiling water. Mix with a fork until nice and thick.
6. Add the Worcestershire sauce and soy sauce to the pan, then add the onion gravy. Give it all a good stir and let it simmer for about 10 minutes. If you find you need a little more liquid, add 125ml water.
7. Remove from the heat, stir in the cooked potatoes and set aside.
8. Preheat the oven to 200°C and put a baking tray in to heat.
9. Roll out the pastry on a lightly floured surface, then cut it in half. Take one half and roll it out so it's wide enough to cut out a circle about 3mm thick that will cover a pie-tin base and come up the sides a little.
10. Beat the egg in a bowl and set aside. Line the base and sides of your pie tin with the pastry. Pour the cooled filling into the pie case and spread it out. Roll out the second piece of pastry to form a lid.
11. Lay the lid over the filling, pressing down the edges to seal it. Trim off any excess pastry and cut a hole in the centre to release steam.
12. Brush the top of the pie with egg then put the dish on the heated baking sheet in the oven and bake for about 40 minutes, or until golden.

Recipe Tags

Gravy, Meat and Veg, Sauce

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15 mins

Preparation time

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Cooking time

25 mins

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Cooking time

15 mins

Preparation time

15 mins

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