

STEAK AND MUSHROOM PIE

INGREDIENTS

for the pastry

1 1/4 cups all-purpose flour
1/2 teaspoon kosher salt
1/2 cracked black pepper
1/4 teaspoon salt
4 tablespoons unsalted butter, cold
3 tablespoons vegetable shortening
3-6 tablespoons ice cold water

for the stew

3 pounds beef sirloin roast, trimmed and cut to 2 inch cubes
2 cups crimini mushrooms, whole (if small) or halved
10-12 small boiling onions, whole with outer skin removed
4 tablespoons olive oil
1 medium onion, small dice
3 cloves garlic, minced
3 carrots, peeled cut to 1 1/2 inch pieces
4 tablespoons tomato paste
1 cup red wine
3 cups low sodium beef stock
salt and pepper to taste
1 teaspoon herbs de Provence
1/2 teaspoon paprika
1 tablespoon corn starch, mixed with 3 tablespoons cold water for slurry
2 tablespoons heavy cream
1 egg, mixed with 2 tablespoons cold water for egg wash

DIRECTIONS

Prepare your crust: In a bowl, combine the flour, salt and pepper. Cut in the butter and shortening, blending until the mixture resembles coarse sand (with some larger pieces of butter). Add in three tablespoons of the ice water, using a fork to mix the dough together. Add more water, one tablespoon at a time, just until the dough comes together in a slightly crumbly ball. Turn the dough out to a lightly floured surface. Use your hands to shape the dough into a flattened disc. Wrap tightly in plastic wrap and refrigerate for a minimum of 2 hours (up to 24 hours).

Meanwhile, prepare your filling. Stem your carrots until slightly softened, but still firm, about 6-8 minutes. In a large sauté pan over medium, add 2 tablespoons of the olive oil and heat to a shimmer. Once hot, add the onions and sauté until softened, about 5-8 minutes. Add the crimini mushrooms and sauté until they are tender. Add the garlic and continue to sauté until just fragrant, about 30 seconds. Remove to a prep bowl and replace pan on the burner. Add remaining 2 tablespoons of olive oil and heat again until shimmering. Add the meat and brown (you may have to do this in batches as not to crowd the pan — you want the meat to sear, not steam). Season with salt, pepper, herbs de Provence and paprika. Once the meat is cooked, remove it from the pan to a mixing bowl as well. Deglaze the pan with the red wine, scraping the bottom of the pan for all the fond.

Return meat and onion-mushroom mixture to the pan and add beef stock and tomato paste. Bring mixture to a low simmer and cover, to let cook for 20 minutes, stirring occasionally. Test the meat for tenderness. If ready, add the corn starch slurry and bring to a rolling boil for just 30 seconds to thicken. Remove from the heat and add in the cream. Finally, stir in the cooked carrots. Ladle into your pie dishes and let cool to room temperature.

Preheat your oven to 400F. On a lightly floured counter, roll out your pie dough to 1/4 inch thick. Cover the filled pie dish (or dishes) with pastry sheet, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape. Brush with the egg wash and sprinkle with a little bit of additional salt. Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.