



DEAKIN ESTATE

Beef and mushroom potted pie with rocket salad

Serves 4

1 kilo stewing beef (chuck or blade)	4 sheets puff pastry
500 grams flat, brown mushrooms	100 grams plain flour
2 tablespoons olive oil	1 egg whisked
1 brown onion, roughly chopped	1 tablespoon corn starch
8 sprigs fresh thyme	500ml vegetable stock
500ml beef stock	2 teaspoons balsamic vinegar
80 grams shaved parmesan	150 grams rocket
1 tablespoon olive oil	

Put the flour in a large bowl and add the cubed beef. Toss, so that the flour covers all sides of the meat. In a heavy based pot, heat the oil and add the beef and chopped onion. Fry until the meat has browned, then add both the beef and vegetable stocks and the fresh thyme.

Cover and simmer over low heat for approximately 1 hour. At this stage, check the meat to see if it is tender. If it is, add the corn flour to $\frac{1}{4}$ cup of water and mix well. Pour this in to the stew and simmer for a further few minutes. Remove from heat.

Set your oven to 180 degrees Celsius and take your pastry sheets from the freezer. Chop your mushrooms, leaving them quite chunky, and reserve 4 whole mushrooms for the top of the pies.

Over high heat, fry the mushrooms in a saucepan with a tablespoon of oil for 5 minutes, stirring them regularly. If there are too many for the pan, fry in separate batches. Season with salt and pepper.

Add mushrooms to stew and pour in to 4 separate ovenproof pots of approximately 10cm diameter at top.

Cut your pastry to fit across the top of the pots. You can cut either a square or circle - the choice is yours. Brush pastry with whisked egg and decorate with left over mushrooms. Make sure the pastry is set in place firmly. Place pots in oven until the pastry is fluffy and golden, approximately 10-15 minutes.

In a bowl, combine all the salad ingredients and serve alongside the pies.

Enjoy with your Deakin Estate Cabernet Sauvignon!