

# STEAK AND GUINNESS PIE

## WHAT YOU'LL NEED:

- 500g rump steak cubed
- ¼ cup plain flour
- ¼ cup oil
- 6 shallots, peeled, sliced
- 2 tbsps tomato paste
- ¾ cup Guinness beer
- ¾ cup beef stock
- 1 bay leaf
- 1 sprig thyme
- Salt and pepper, to taste

## METHOD:

1. Toss beef in flour. Season with salt and pepper.
2. Heat oil in a large Sunbeam frypan over medium heat. Add beef and cook until brown. Remove from pan.
3. Add shallots to frypan and cook until golden. Add tomato paste and cook for 1 minute. Stir through remaining ingredients. Bring to a simmer, reduce heat to low. Cook for 20 minutes or until beef is tender.
4. Season. Cover and allow mixture to cool.
5. Preheat your Sunbeam Pie Maker for 5 minutes. Follow detailed steps in your Sunbeam Pie Maker instruction manual for how to cut and form thawed pastry.
6. Once pastry base is formed, place ½ cup of filling inside. Do not overfill.
7. Place pastry tops over the filling and close lid. Cook for approximately 15-18 minutes.

## PM4800 PIE MAGIC® TRADITIONAL SIZE 4 UP



At long last you can make pies in the traditional size you want. Simply use pastry and any pre-cooked filling to create sweet or savoury pies. Ideal for lunches, meals or generous desserts.

- Use any pre-cooked filling: sweet or savoury
- Extra deep sides with crimper edge to seal in pie filling
- Makes 4 traditional sized pies
- Pastry cutter included