



Big Batch Pub-Style Meat Pie

with Beef, Bacon & Mushrooms



ca. 2h



3 Portionen

Hearty doesn't even begin to describe this luscious pub-style meat pie! Onions, carrots, and mushrooms cook in delicious bacon fat alongside aromatic garlic and rosemary. We up the meat ante by adding fan favorite braised beef to finish this savory filling before baking it all under a buttery pie crust. The hardest part of this recipe is letting the delectable meat pie cool before eating. (2p serves 4; 4p serves 8)

- 1 Pck. Baconscheiben
- 250g Champignons
- 1 Zwiebel
- 1 Karotte
- 1 Knoblauchzehe
- 5g Rosmarin
- 1 Pck. Rindergeschnetzeltes
- 1 Pck. Blätterteig ²
- 1 Pck. Hühnerbrühwürst

- 1 Ei ¹
- 2½EL Weizenmehl ²
- Salz und Pfeffer
- Balsamicoessig ³

- Backofen und Backblech
- mittelgroße runde Quicheform
- mittelgroßer Topf
- Messbecher

Energie 724kcal, Fett 36.6g,
Kohlenhydrate 52.4g, Eiweiß 45.7g



Preheat the oven to 220°C (200°C fan). Cut the bacon into 1cm pieces. Quarter the mushrooms. Scrub or peel the carrot, cut lengthwise in half and then into 1cm chunks. Peel and halve the onion, then chop finely. Peel the garlic, then finely chop. Pick and finely chop ½ of the rosemary leaves.



Bring the mixture to a simmer over medium-high heat. Stir in ½ of the broth powder and ½Tbsp balsamic vinegar. Lower the heat to medium and simmer, stirring occasionally, until slightly thickened, about 5min. Season to taste with salt and pepper. Transfer the filling to a medium round quiche or pie dish.



Place the bacon in a medium pot. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 3–4min. Then add the mushrooms and cook until browned, 4–5min. Meanwhile, pat the meat dry.



Carefully roll out the dough and transfer it on top of the filling. Trim any excess dough around the rim of the dish, and crimp edges with a fork. Cut 4 (2-cm) slits in the center of the dough. Beat 1 egg and brush the surface all over with the egg.



Add the meat, carrots, onions, carrots, and a pinch of salt to the pot. Cook, stirring occasionally, until the vegetables are softened, 3-4min. Then add the garlic and rosemary; cook until fragrant, about 1min. Add 2½Tbsp of flour. Cook, stirring frequently, for 2 min. Gradually add in 400ml water, stirring frequently at the beginning to prevent lumps.



Place the dish on a baking sheet. Bake on the lowest rack until the top crust is deeply golden brown, the bottom crust is browned, and the sauce is bubbling through the slits, 20-25min. Allow the pie to cool for at least 30min. before serving. Enjoy!