



Big Batch Pub-Style Meat Pie

with Beef, Bacon & Mushrooms



ca. 2h



6 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)

Was du von uns bekommst

- 2 Pck. Baconscheiben
- 500g Champignons
- 2 Zwiebeln
- 2 Karotten
- 2 Knoblauchzehen
- 5g Rosmarin
- 4 Pck. Rindergeschnetzeltes
- 1 Pck. Blätterteig ²
- 1 Pck. Hühnerbrühwürstchen

Was du zu Hause benötigst

- 1 Ei ¹
- 5EL Weizenmehl ²
- Salz und Pfeffer
- Balsamicoessig ³

Küchenutensilien

- Backofen und Backblech
- große runde Quicheform
- großer Topf
- Messbecher

Vergiss nicht, das Gemüse vor der Zubereitung gründlich zu waschen, insbesondere grünes Blattgemüse und Salate.

Kochtipp

Replace half the water in step 3 with your favorite stout, porter, or red wine.

Allergene

Enthält: **Eier** (1), **Gluten** (2),

Schwefeldioxid und Sulphite (3).

Kann Spuren enthalten von: Milch

Nährwertangaben pro Portion

Energie 517kcal, Fett 23.9g,

Kohlenhydrate 33.4g, Eiweiß 41.6g



1. Prep ingredients

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



2. Cook bacon & mushrooms

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.



3. Add meat and vegetables

Add the meat, carrots, onions, carrots, and a large 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 5Tbsp of flour. Cook, stirring frequently, for 2 min. Gradually add in 800ml water, stirring frequently at the beginning to prevent lumps.



4. Simmer filling

Bring the mixture to a simmer over medium-high heat. Stir in the broth powder and 1Tbsp 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 large round quiche or pie dish.



5. Assemble pie

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.



6. Bake & serve

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!

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