

# Savoury Roll It Pastry Recipes

## Roll It



Hand Made  
All Butter Pastry

## Beef & Guinness Pie

This recipe can be made as one large tart (approx. 23cm) but works really well when made as 6 individual pies

1 375g pack of Roll It Shortcrust Pastry

|       |  |         |                                      |
|-------|--|---------|--------------------------------------|
| 1.3kg | Braising Beef                          | 4tbsp   | Olive Oil                            |
| 2     | Onions (peeled and chopped)            | 600ml/1 | Pint Guinness                        |
| 3     | Medium Carrots,<br>(peeled and sliced) | 1       | Sprig Of Thyme                       |
| 1tsp  | Plain Flour (heaped)                   | 1       | Bay Leaf                             |
|       |  | 1       | Garlic Clove<br>(peeled and crushed) |
|       |  | 1       | Egg (for glazing)                    |

Heat the oil in a large saucepan or casserole dish and brown the meat in batches transferring to a plate as it is done

Add the onions to the casserole and cook for 10 minutes

Lower the heat and return the meat to the casserole along with carrots. Add the flour and cook, stirring for 10 minutes. Stir in the Guinness along with the thyme, bay leaf and garlic. Season with salt and pepper and allow to simmer, with lid on for about 1 1/2 to 2 hours

Allow the pie filling to cool before transferring to your pie dish, alternatively transfer to 6 individual pie dishes

Roll out the pastry to a thickness of approximately 4mm

Follow the sealing a pie on the top section

Glaze the pie with the egg and bake in the oven at 180C for approximately 30 minutes



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