

## STEAK & ALE PIE RECIPE



- 2 shallots
- 1 carrot
- 1 stick celery
- Oil for frying
- 1 tbsp flour
- 500g braising steak
- 250g chestnut mushrooms
- 3 crushed cloves garlic
- 500ml IPA or other real ale
- 3 sprigs fresh thyme
- 1 beef stock pot
- 100g grated cheddar cheese
- 1 Pack Aviko Hash Brown Bites

### Steak & Ale Pie Recipe

This twist on a classic is a delight for customers. Brilliant to eat in, delivery or as a home meal solution ready to cook.

### Method

1. Slice shallots, onion and carrot and fry in a little oil for 10 minutes.
2. Coat steak in flour and add to pan, frying until browned slightly.
3. Add mushrooms and garlic and fry for further 5 minutes.
4. Pour ale in to pot along with stock cube, 200ml water and thyme sprigs then replace lid and simmer for 2-3 hours adding additional water if necessary.
5. Cook Aviko Hash Brown Bites as per pack instructions.
6. Pour steak stew in to a casserole dish and top with cooked hash brown bites ensuring a tight fit.
7. Cover hash brown bites in grated cheese then roast in oven at 200C for 10 minutes or until golden brown.



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