



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

BEEF AND BALSAMIC PIES

RECIPE 63/98

What you will need:

800g soft shin, cubed
125ml seasoned flour
45ml **Morgenster Extra Virgin Olive Oil**
1 large onion, chopped
2-3 carrots, peeled and chopped
10ml chopped garlic
45ml **Morgenster Balsamic Vinegar**
400g can of chopped tomatoes
125ml beef stock
salt and pepper
500g puff pastry
beaten egg for glazing

How to prepare:

Coat the meat in the seasoned flour.
Heat the oil in a saucepan and fry the meat until lightly browned.
Remove and set aside.

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2014 | **MORGENSTER**
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE

Add the onion, carrots and garlic to the pan and cook for about 10 minutes.

Return the meat to the pan.

Add the balsamic vinegar and bring to the boil.

Add the tomatoes, stock and seasoning.

Simmer for 1-2 hours until the meat is tender and the sauce is thick.

Remove from the heat and cool completely.

Roll out the pastry quite thinly. Cut a disc of pastry about 15cm in diameter and line a small pie plate.

Cut another pastry disc to fit the top of the pie.

Add some of the cooled filling.

Brush the edges with egg glaze and top with the smaller disc of pastry. Use a fork to press the edges of the pie together.

Repeat with remaining pastry and filling.

Bake at 200°C for 30-35 minutes until the pastry is golden brown.

TO FREEZE: It is best to freeze the pies unbaked.

Put them into an airtight container and freeze.

TO SERVE: Brush the frozen pies with beaten egg and bake at 180°C for 30-40 minutes until golden brown and cooked through.

Recipe supplied by The Star, Angela Day.