

# Stake & Kidney Pie



## Recipe By FoodieBook

**Ref:** 514

**Heading:** Bread & Baking

**Cuisine:** British & Irish

**Food Type:** Meat

**No of Portions:** 6

## Ingredients & Prep

500 g plain flour  
125 g butter salted cold  
125 g lard cold  
2 tbsp cold water  
1 tsp white wine vinegar

### Filling

500 g beef chuck cut into chunks  
300 g ox kidney trimmed & chopped into chunks  
500 ml good beef stock from supermarket  
2 onion med chopped  
1 tbsp tomato ketchup  
1 tbsp plain flour  
2 tsp Worcestershire sauce  
1/2 tsp thyme dried  
2 tbsp veg oil  
1 tsp freshly ground black pepper  
1 tsp salt

### Glaze

1 egg small beaten  
1 tsp olive oil  
2 pinch turmeric ground

## Method

**Step 1** - Make the filling, place oil in a non-stick pan, coat the beef chunks in the flour then brown well in the pan, do this in batches then remove with a slotted spoon & place in a bowl, when all done add the onion & fry off to light brown, add all the beef back into the onions & add the stock & stir to remove any bit off the bottom of the pan, low simmer with a lid on for 40 min, stirring often to stop it catching on the bottom, if it gets too thick add water to loosen, after 40 mins add the kidney, ketchup, thyme Worcestershire sauce, salt & pepper, leave on a low simmer for another 60 mins stirring often, again if it dries out top up with water, take off the heat & allow to cool, the sauce should be like gravy & the meat tender.

**Step 2** - Pre-heat fan oven to 180°C.

**Step 3** - In a bowl place the flour, then either grate the fats in a little at a time mixing into the flour to cost in flour as you go then using your finger tips rub to a crumb, or place flour & cubed fats into a food processor & blitz to a crumb then tip into a mixing bowl, add the vinegar to the water & mix in to form a pastry dough, if still too dry add a little more water until you have a rollable pastry dough, cover with cling film flatten to a disc, place in the fridge to rest.

**Step 4** - Make the glaze by putting in the oil & ground turmeric mixing together then add egg & beat together.

**Step 5** - Take a 25 cm pie tin (one with small holes in is best) grease with extra butter, cut a 3rd off the pastry for the lid later, form into a ball then place on a floured worktop using a rolling pin roll pastry into a 35 cm disc, use the pin to hold the pastry & line the tin carefully pushing in the corners, then tip the filling in the tin & smooth out flat, rollout the lid to 27cm, then using a pastry brush, brush the edge of the pastry & around the edge of the lid, place the lid on the pie & cut off excess with a sharp knife, then with your thumb & fore finger crimp around the edge, paint a coat of the glaze on top of the pie & cut a slit in the middle of the pie.

**Step 6** - Bake the pie for 35 to 40 min or until golden brown on top.

## Suggestion & Tips

Have with potato mash & veg or chips.