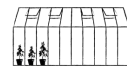


Mince and Cheese Pie



Jaz Mathisen

AWAKINO STATION

A rustic and flavoursome pie with a flaky puff pastry. The homemade version of a Kiwi classic.

Pastry

Ingredients:

- 1 1/2 cups flour
- 150g cold butter, cubed
- 1/4 tsp salt
- 1/2 cup cold water

Pastry Method:

1. Put the 1/2 cup water into the freezer to cool down while you prepare the rest of the pastry.
2. Using your stand mixer and cake beater attachment, rub your flour, salt, and cubed butter together. Slowly pour in your water and just combine to form a soft ball of dough. (Alternatively, you can rub the butter into the flour with your hands, then mix in the water with a wooden spoon.)
3. Tip the pastry onto a floured bench. Roll out in a long 1cm thick rectangle. Fold down into quarters. Turn, and repeat. Repeat this process 4 times until you have a smooth and soft pastry. Pop it into the fridge until you need it.

Mince filling

Ingredients:

- 1kg beef mince
- 2 onions, finely diced
- 4 cloves garlic, crushed
- 1 carrot, grated
- 1 tbsp each dried oregano and mixed herbs
- 3 cups beef stock
- 1/2 cup tomato paste
- 2 tbsp Worcestershire sauce
- 2 tsp dried mustard powder
- 1 bay leaf
- 2 tsp cornflour dissolved in 1/4 cup water
- 8 slices cheese

Pastry Method:

1. In a large frying pan, brown your mince in a splash of oil. Make sure it is browned really well as this creates more depth of flavour in your pie.
2. Add the onion, garlic, carrot, and herbs and stir for a few minutes until the onion is soft.
3. Add the beef stock, tomato paste, Worcestershire sauce, mustard, and bay leaf.
4. Dissolve the cornflour in the water and add, stirring to combine everything. Simmer gently for 30-45 minutes until the sauce is thick and flavoursome. You do not want a watery sauce here. Taste and season.
5. To assemble
6. Roll out 2/3 of the pastry and line the base of your pie dish. Spoon in the mince filling and lay the cheese slices on top.
7. Roll out the remaining 1/3 pastry as the pie top. Trim off any overhanging pieces and crimp the pastry together using your fingers. Cut an air vent in the pie top and brush with an egg milk wash (optional).
8. Bake at 180°C for 45 minutes, or until the pastry is golden and the cheese is bubbling.