

Bolognese Pie



A classic bolognese with a spin – for those nights when you don't feel like pasta.

Ingredients

500g Minced Beef

1 Small Onion, finely diced

2 Garlic Cloves, crushed

1 Carrot (roughly 126g), finely diced

2 Sticks of celery (roughly 125g), finely diced

250grams Mushrooms, diced

1 Can (400g) Crushed Tomatoes

1.5 Tea Spoon Dried Mixed Herbs

3 Table Spoon Tomato Paste

Puff Pastry

1 Egg, whisked

Method:

1. In a heavy based saucepan over medium high heat, drizzle olive oil and cook the beef mince in batches. When all the mince is cooked and evenly browned, add onions, garlic, carrots, celery and mushrooms. Cook for 5-6 minutes until vegetables have softened then add the tomatoes, herbs, tomato paste and 1.5 cups of water. Bring to a simmer and cook until sauce has reduced slightly 10-15 minutes, stirring constantly. Take off heat and set aside.
2. Preheat the oven to 190C.
3. Place filling in an oven proof dish (or ramekins if you are making individual pot pies). Cut out pastry 2 or 3 cm larger than the diameter of your ramekin. Place it over the pie so it covers over the edges and take a sharp knife and trim the edges. Push down around the sides.
4. Make a slit on top of the pastry to allow air to escape and brush it with egg wash.
5. Bake in the oven for 15- 20 minutes or until the pastry is puffed and golden.