

Steak and Kidney Pie

A deep, rich beef and kidney filling under a golden pastry lid

DIFFICULTY Medium

COURSE Main

CUISINE British



PREP
30 min



COOK
150 min



TOTAL
180 min



SERVES
6



FREEZES WELL
Yes

01 Ingredients

- 800g beef chuck, cut into 3cm cubes
- 250g ox or lamb kidney, trimmed and chopped
- 2 tbsp plain flour
- 2 tbsp oil
- 2 onions, chopped
- 200g button mushrooms, halved
- 500ml beef stock
- 2 tbsp Worcestershire sauce
- 1 tbsp tomato paste
- 2 bay leaves
- 2 sheets store-bought puff pastry, or 1 batch shortcrust pastry
- 1 egg, beaten, for brushing

02 Method

1. Toss the beef and kidney in the flour with salt and pepper. Brown in batches in the hot oil in a large heavy pot. Set aside.
2. Cook the onions and mushrooms in the same pot for 6 minutes. Add the tomato paste and stir for 1 minute.
3. Return the meat, add the stock, Worcestershire sauce and bay leaves, cover and simmer very gently for 2 hours until the beef is tender and the gravy is thick.
4. Cool the filling for 30 minutes, discard the bay leaves, and spoon into a 1.5 litre pie dish. Preheat the oven to 200C.
5. Cover with the pastry, press the edges on and trim. Brush with egg and cut a steam slit in the centre.
6. Bake for 30 minutes until the pastry is golden and the filling is hot.

04 Common mistakes

- **Putting pastry on hot filling** — the base steams and goes soft; cool the filling first.
- **Not trimming the kidney** — the white core is tough and strong-flavoured; cut it out.
- **Boiling the filling** — a hard boil toughens the meat; keep a very low simmer.

03 Notes & substitutions

- Soak the kidney in milk for 30 minutes first for a milder flavour, then drain and pat dry.
- Leave the kidney out for a plain steak pie.
- Make the filling the day before - it improves overnight and the cold filling is easier to top with pastry.
- Use a pie funnel or upturned egg cup to hold up the pastry.

05 Storage & leftovers

FRIDGE	Up to 3 days; reheat at 180C for 20 minutes.
FREEZER	The filling freezes for 3 months. Freeze the baked pie in portions for up to 3 months.
FILLING ONLY	Make a batch of filling and freeze it for a quick pie later.