

The big malty flavours of dark beer make it robust enough to take on strong food flavours, like red meats in rich sauces and hearty stews. The roasted coffee and chocolate overtones of Speight's 5 Malt Old Dark make a great match with Al's hearty beef pies - a perfect winter warmer! An alternative beer match is the malty, nutty flavours of an Amber Ale.

Al's hearty beef pies recipe



5 different malts
RICH roasted
chocolatey
HEARTY
meat dishes



rich
FULL Flavoured
NUTTY finish
HEARTY
meat dishes

madetomatch.co.nz

Ingredients

- 1.2 Kg Blade Steak (or similar)
- Flakey Sea Salt
- Fresh Black Pepper
- 1/4 Cup Flour
- 1/2 Cup Cooking Oil
- 3 Cups Onion (medium dice)
- 6 Cloves Garlic (small dice)
- 1/2 tsp Black Pepper Corns (ground)
- 1 tsp Cinnamon (ground)
- 1/4 tsp Cloves (ground)
- 1 tsp Cumin Seeds (ground)
- 1 tsp Fennel Seeds (ground)
- 2 Tbl Sesame Seeds
- Pinch Chili Flakes
- 2 330ml Bottles Speight's 5 Malt Old Dark
- 1 400gm Can Whole Peeled Tomatoes (crushed)
- 2 Tbl Tomato Paste
- 1 Cup Beef Stock
- 1/3 Cup Ground Almonds
- 1/3 Cup Raisins
- 1 Cup Bitter Sweet Dark Chocolate (roughly chopped)
- 2 Tbl Brown Sugar
- 3 Cups Kumara (small dice)
- 1 Cup Peas
- Flour
- 800gm Puff or Flakey Pastry
- Spiced Beef Mix
- 2 Eggs

made —TO— MATCH

Method.

Cut up the blade steak into 'stew' size pieces, season with sea salt and fresh black pepper then dust the steak pieces in flour.

Place a large cast iron casserole dish on high heat with some of the cooking oil, and brown the beef in batches until caramelised and set aside.

Reduce heat and add the chopped onion and garlic. Sweat for ten minutes then add all the spices and sesame seeds. Stir through, cook for another 5 minutes then add the Speight's 5 Malt Old Dark, crushed tomatoes, back the caramelised beef, followed by the ground almonds, raisins, chocolate and brown sugar and stir. Cook over a low heat, stirring occasionally until the beef is soft and tender (about 2 hours).

Once cooked, toss in the cubed kumara and peas and cook for 5 minutes. Taste and season accordingly with salt and fresh black pepper before removing from the heat. Cover and cool to room temp before refrigerating.

Use your pastry to create 6 small pies or one big pie for the family, and liberally brush the pastry with egg yolk before baking at 180 degrees for 20-25 minutes until golden and flakey.

Check out Al's recipe including the full pie making process on madetomatch.co.nz

Cheers!

cheers.org.nz

For the Pies

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