

SERVES 4



HOMEMADE PEPPER STEAK PIE

INGREDIENTS

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| 500g rump steak, cubed 2x2cm | 1 tsp crushed garlic |
| 1 onion, diced | Cake flour (to coat steak) |
| 1 chicken stock cube, dissolved in 250ml water | ½ cup sunflower oil |
| ½tbsp coarse black pepper, crushed | 1 x puff pastry roll |
| ½ green bell pepper, diced | 1 egg, beaten |
| ½ red bell pepper, diced | Salt to taste |

METHOD

- Pre-heat oven to 180 C.
- Line a Twinsaver Foil Pie Dish with half of the puff pastry – line to the top of the dish. Cover with Twinsaver Wax Paper - add dry beans or rice on top. Blind bake for 15 min. Remove from oven and discard the wax paper and beans.
- Heat the oil in skillet over high heat.
- Coat cubes of rump steak with flour (shake cubes in bowl with flour).
- Sauté the cubes in the oil. Add the rest of the ingredients and stir well.
- Simmer for 10 min until thick.
- Pour mixture into baked pie crust.
- Cover with remainder of pastry – seal edges with fingertip or back of fork.
- Prick puff pastry top with fork.
- Brush beaten egg over pastry.
- Bake for 20-25min.
- Allow to rest before serving.

COOKING TIPS: Pricking the dough will allow the steam that is building up inside the pie to escape.