

**GF Friendly**

**Steak and Kidney Pie**

**rich steak and kidney in shortcrust pastry**

As promised in the shortcrust pastry recipe, here's the end result – a pie to brag about. Looking at the illustrations in Recipes R56 might make the pastry method below easier to follow. Those who don't like kidneys can leave them out, but you'll be depriving yourself and your guests of the rich flavour they impart. As for kids picking out the "funny" bits, there won't be any if the kidneys are chopped finely enough!

- Approx 450g shortcrust pastry (for top and base)
- Make half if top only is required**
- 500g diced lean blade or topside steak
- 2 lamb kidneys
- 200ml water
- 1 beef Oxo cube (or 1 tsp beef stock powder)
- ½ tsp anchovy sauce
- 1 Tbsp medium sherry
- 1 Tbsp beef gravy powder (OR 2 Tbsps if instant)
- 1 large potato
- 1 Tbsp light-tasting olive oil



Remove the piping from the kidneys, then chop finely. On a medium heat, warm the oil in a pan and fry the steak and kidneys for 4 minutes, turning occasionally to seal. Add the sherry and cook for another minute. Crumble in the Oxo cube (or sprinkle on the stock powder) and stir to mix while pouring in the water. Add the anchovy sauce, then bring to the boil. Turn down to simmer and continue heating partially covered for 20 minutes – this will tenderise the steak. Keep the meat covered with stock, so add more water if necessary.

Meanwhile, peel the potato and slice (about ¼ inch or 4 cm), par-boil, then leave in the water and allow to cool. If not already done, the pastry can now be prepared as per the recipe.

Once the meat is cooked, allow to cool slightly before adding the gravy powder. Normal gravy browning may need mixing in a little water before stirring in; the instant kind can just be mixed in while the liquid is still hot. Stir constantly while bringing back to the boil. You are after a reasonably thick gravy, so adjust with either more liquid or extra gravy powder mixed with water. Allow to cool slightly.

Grease a 23cm (9 inch) pie dish and, if using, carefully place in the pastry base. Pour in the filling and arrange the potato slices on the meat. Brush the top edge of the pastry base with water, then put the top crust on and crimp to seal. Make a few holes in this with a knife, brush with water, milk or egg white, then bake on 180°C fan-forced (200°C conventional) until golden (about 35 minutes).

Serves 4-6 with vegetables

Freezes well

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