



Game & Ale *Pot Pies*

Prep time: **15 minutes**

Cooking time: **2 hours**

Serves: **4**

Ingredients:

- 1kg** game meat cubes (beef if you prefer)
- 2** garlic cloves, crushed
- 1** onion finely chopped
- 330ml** ale beer of your choice
- 300ml** Warwick Trilogy
- 150ml** beef stock
- Salt & pepper to taste
- 300g** ready-made puff pastry
- 1** egg, beaten lightly

Method:

- Preheat the oven to 180°C
- Heat the oil in a large oven proof pot with the onion and garlic for about one minute.
- Add the meat and stir to coat, allow to brown for a few minutes on each side.
- Pour in the ale and wine, allow to simmer for 5 minutes.
- Add the beef stock and season well.
- Place the covered pot into the oven for about 90 minutes or until the meat is tender.
- Take the dish out of the oven and divide the meat into 4 individual ovenproof dishes. Cut the puff pastry into four pieces about 1cm bigger than the top of the dishes.
- Lightly brush the rim of the dishes with beaten egg and secure the pastry over the top of the filling. Make a tiny hole in the middle of the pastry to allow steam to escape, brush the pastry completely with the egg and bake for about 20 minutes or until the pastry is crisp and golden. Serve.



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+27 (21) 884 4410 / info@warwickwine.com / www.warwickwine.com



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