

Beef & Ale Spider Pie With Monster Mash!

Halloween
Special!

Preparation Time; 15 Minutes

Servings; Approx 4

Cooking Time; 3hrs & 35 mins or
6 hrs & 35 minutes in slow cooker.

Pie Filling;

1 Brown Onion - Diced
1 Celery Stick – Diced
200g Mushrooms – Halved
700g Stewing Steak
2 Tbsp Butter
2 Tbsp Plain Flour
1 Tbsp Worcestershire Sauce
2 Beef Stock Cubes
2 Springs Thyme (plus extra sprigs for the monsters arms!)

540ml Dark Ale
1 Tsp Redcurrant Jelly
1 Pack Of Ready Made Shortcrust Pastry.
1 Egg – Beaten
Poppy Seeds
1 Small Round Cutter

Monster Mash;

1 kg Potato (Maris Piper works well) – Peeled and Chopped
150g Petit Pois
Parsley – Handful
2 Green Onions (Scallions) - White and Green Bits!
85ml Full Fat Milk
1 Tbsp Butter
Black Olives – For Eyes
Red Pepper or Radish – For Mouth

Method;

1. If planning to cook the pie filling in the oven, preheat oven to 140°C.
2. Heat the butter over a medium heat, once melted add the onion and celery. Soften for 3-4 minutes then add the flour, mix well.
3. Add the beef and Worcestershire sauce and seal the meat.
4. Add the stock cubes and thyme, pour over the ale and bring to a simmer. Finally add the mushrooms before removing from the heat.
5. Transfer to a slow cooker, add the redcurrant jelly and cook on low for 6 hours. Alternatively, place in an ovenproof dish, cover and cook for 2 hours and 20 minutes at 140°C. After this time remove lid, add redcurrant jelly and cook for a further 40 minutes to help the sauce to thicken.



Create The Pie!



1. Using a slotted spoon pop all the filling into a pie dish and transfer a little of the gravy in the pie too until the meat is coated. Keep the leftover gravy for serving.
2. Roll the pastry, place on top of the meat and trim away the edges using a sharp knife. Crimp the edges to seal the pie.
3. To keep to the Halloween theme we're going to pop some spiders on the top! Using a small round cutter, cut out four circles and four long strips of pastry. Divide the long strips into eight, these will be used as legs. Brush the circles and legs with egg then dip into the poppy seeds.
4. Brush the top of the pie with egg then decorate with the spiders!

5. Bake for 35 minutes or until the pastry is golden.
6. Whilst the pie is baking in the oven, make the mash!

How To Make The Monster Mash!



1. Place the potatoes in a pan of cold water, bring to the boil then reduce to a simmer and cook until tender, approx. 20 mins.
2. Place the peas, scallions and a little parsley into a blender and blitz until smooth.
3. Finely slice the olives into small rounds and slice the pepper or radish into small, half round discs. Using a small knife cut out little triangles to form monster teeth! Set aside.
4. Once cooked, drain the potatoes. Mash with a masher then add the milk, butter and a little salt and pepper to taste. Mash until smooth, gradually mix the green vegetable puree into the mash and fold until completely combined.

5. Add the mash to a piping bag or large freezer bag with the corner snipped off! Pipe into medium sized peaks onto a warm plate then add the eyes and mouth, finally pop two sprigs of thyme into the sides of the mash for arms!
6. Add a slice of spider pie (Beef And Ale Pie!) to the plate, serve with steamed veg and the lovely rich, leftover gravy. Enjoy.

Author Tips!

You could create individual pies by popping the filling into small ramekins and placing a spider on the top of each pastry lid.

If you don't like any of the ingredients in the green puree simply blend any other green herb or vegetable to create a ghoulishly green monster mash mix!

Pie recipe inspired from bbc.goodfood.com

Happy Halloween!