

Miele

Beef Shin, Bacon and Red Wine Pie With Smashed Celeriac Topping

By Kim Evans

20 minutes

2 hours 20 minutes

4

Serves



INGREDIENTS

2 tablespoons good-quality olive oil
2 tablespoons all-purpose flour
1kg beef shin, diced into bite-size pieces
1 celery washed, outer stalks removed and tops trimmed, finely chopped
2 red onions, roughly diced
300g free-range smoked streaky bacon, cut into 2cm pieces
2 tablespoons thyme, finely chopped
3 cloves garlic, finely chopped
750ml good-quality shiraz red wine
750ml beef stock
Salt and pepper

Celeriac mash

2kg celeriac, peeled and cut into large chunks
3 cloves garlic
50g butter
100ml good-quality olive oil
100g grated parmesan
Salt and pepper to taste

METHOD

Beef Shin

1. Pre-heat oven on Fan Plus at 100°C.
2. In a medium gourmet oven dish, heat oil on high heat, Induction setting 8.
3. Season flour and then lightly dust beef pieces before adding to oil. Fry on moderate-high heat, Induction setting 7, until all pieces are golden brown. Remove beef from pot.
4. Add celery, onion, bacon and thyme to the same pot and cook on a moderate heat, Induction setting 7, for 15–20 minutes or until celery is soft and bacon is slightly golden. Add garlic and cook for a further 2 minutes on low.
5. Add meat back to pot and pour over the wine and beef stock. Season with a little salt and pepper and place lid on pot.
6. Place into pre-heated oven for 2 hours 30 minutes, or until meat is tender and the pie mix is of a thick consistency. Remove from the oven and check the seasoning.
7. Divide into 4 ovenproof serving dishes.

Celeriac mash

1. Place celeriac and garlic into a perforated steam tray. Steam at 100°C for 25 minutes, or until a knife goes through each piece of celeriac easily.
2. Remove from Steam Oven and place celeriac and garlic into a medium bowl.
3. Add the butter and oil and smash celeriac up with either a masher or solid whisk. You still want chunks in the mix. Check seasoning.
4. Top each ramekin with the smashed celeriac, drizzle with a little olive oil and sprinkle each pie with parmesan.
5. Select Gentle Bake at 200°C and cook for 20 minutes or until pies are golden and the celeriac topping has a nice crust.