

jamie oliver steak and ale pie recipe

Jamie Oliver Steak and Ale Pie Recipe is a delicious and hearty dish that has captured the hearts and taste buds of many around the world. This classic British recipe combines tender chunks of beef, rich ale, and a flaky pastry crust to create a comforting meal that's ideal for family gatherings or a cozy night in. Jamie Oliver, renowned for his approachable cooking style and emphasis on fresh, quality ingredients, has a way of making this traditional dish accessible to home cooks of all skill levels. In this article, we will delve into the history of steak and ale pie, Jamie Oliver's unique take on the recipe, and provide a step-by-step guide to making it at home.

History of Steak and Ale Pie

The origins of steak and ale pie can be traced back to the medieval period in England, where meat pies were a staple in the diet of the working class. These pies were often made with whatever meat was available, including game, and were designed to be filling and nourishing. The addition of ale, a popular beverage in England, enhanced the flavor of the meat and provided a warming, hearty dish.

As time progressed, steak and ale pie became a beloved pub staple, often served with mashed potatoes or chips and peas. It symbolizes comfort food in British cuisine, and Jamie Oliver's recipe pays homage to this tradition while incorporating modern techniques and flavors.

Ingredients for Jamie Oliver's Steak and Ale Pie

To make Jamie Oliver's steak and ale pie, you'll need the following ingredients:

For the filling:

- 1 kg of braising steak, cut into 2.5 cm chunks
- Olive oil
- 1 onion, peeled and chopped
- 2 carrots, peeled and diced
- 2 celery sticks, diced
- 2 cloves of garlic, minced
- 2 tablespoons of plain flour
- 500ml of good-quality ale (such as a stout or porter)
- 500ml of beef stock
- 1 tablespoon of Worcestershire sauce

- Fresh thyme leaves (from 2 sprigs)
- Salt and pepper to taste

For the pastry:

- 500g of all-purpose flour
- 250g of unsalted butter, chilled and diced
- 1 teaspoon of salt
- 1 egg, beaten (for egg wash)

Preparation Steps

Making Jamie Oliver's steak and ale pie involves two main components: the filling and the pastry. Follow these steps to create a mouthwatering dish that will impress your family and friends.

Step 1: Prepare the Filling

1. Brown the Meat:

- Heat a large, heavy-based pot or Dutch oven over medium-high heat. Add a couple of tablespoons of olive oil.
- Once hot, add the chunks of braising steak in batches, ensuring not to overcrowd the pan. Brown the meat on all sides for about 5-7 minutes.

2. Sauté Vegetables:

- Add the chopped onion, diced carrots, and celery to the pot. Cook for another 5 minutes until the vegetables begin to soften.
- Stir in the minced garlic and cook for an additional minute.

3. Add the Flour:

- Sprinkle the plain flour over the meat and vegetables, stirring to coat everything evenly. Cook for 1-2 minutes to remove the raw flour taste.

4. Deglaze the Pot:

- Pour in the ale, scraping the bottom of the pot to release any brown bits. This adds rich flavor to the filling.
- Follow with the beef stock, Worcestershire sauce, and fresh thyme leaves. Season with salt and pepper.

5. Simmer:

- Bring the mixture to a boil, then reduce the heat to low. Cover and let it simmer gently for about 2-2.5 hours, or until the beef is tender and the sauce thickens. Stir occasionally to prevent sticking.

Step 2: Prepare the Pastry

1. Make the Dough:

- In a large mixing bowl, combine the all-purpose flour and salt. Add the chilled, diced butter.
- Using your fingertips, rub the butter into the flour until the mixture resembles breadcrumbs.

2. Form the Pastry:

- Add a few tablespoons of cold water, mixing until the dough just comes together. Avoid overworking it.
- Shape the dough into a disc, wrap it in cling film, and refrigerate for at least 30 minutes.

Step 3: Assemble the Pie

1. Preheat the Oven:

- Preheat your oven to 200°C (400°F).

2. Roll Out the Pastry:

- On a lightly floured surface, roll out two-thirds of the pastry until it's about 0.5 cm thick. This will be the base of your pie.
- Carefully transfer the rolled pastry into a pie dish, leaving some overhang.

3. Fill the Pie:

- Once the beef filling is ready, allow it to cool slightly before spooning it into the pastry-lined pie dish.

4. Top the Pie:

- Roll out the remaining pastry to cover the pie. Trim any excess pastry and crimp the edges to seal.
- Cut a few slits in the top to allow steam to escape. Brush with the beaten egg for a golden finish.

Step 4: Bake the Pie

1. Bake:

- Place the pie in the preheated oven and bake for 30-35 minutes, or until the pastry is golden brown and crisp.

2. Serve:

- Once baked, allow the pie to cool for a few minutes before serving. This dish pairs wonderfully with mashed potatoes, green peas, or a simple salad.

Tips for the Perfect Steak and Ale Pie

- Choose the Right Cut of Meat: Opt for cuts like chuck or braising steak, which become tender and flavorful when cooked slowly.
- Select Quality Ale: The ale you use will significantly impact the flavor of the filling. Choose a good-quality ale that you enjoy drinking.
- Make Ahead: This pie can be prepared in advance. The filling can be made a day ahead and stored in the refrigerator. The pie can also be frozen before baking.
- Customize: Feel free to add other vegetables such as mushrooms or peas to the filling for extra flavor and texture.

Conclusion

Jamie Oliver's steak and ale pie recipe is a fantastic way to bring a taste of Britain into your kitchen. With its rich flavors, tender meat, and flaky pastry, it's sure to become a family favorite. Whether you're serving it on a chilly evening or for a weekend gathering, this pie is comforting and satisfying. By following the steps outlined in this article, you can create a delicious dish that celebrates the best of traditional British cooking while adding your personal touch. Enjoy your culinary adventure with this timeless classic!

Frequently Asked Questions

What are the key ingredients for Jamie Oliver's steak and ale pie?

The key ingredients include beef steak, ale, onions, carrots, mushrooms, puff pastry, and various seasonings like thyme and bay leaves.

How long does it take to prepare Jamie Oliver's steak and ale pie?

The preparation time is approximately 20 minutes, while the cooking time can take around 2 hours, making the total time around 2 hours and 20 minutes.

Can I use a different type of meat for Jamie Oliver's steak and ale pie?

Yes, you can substitute beef with lamb or chicken, but the flavor profile will change. Adjust cooking times accordingly for different meats.

What type of ale is recommended for this pie recipe?

A good quality stout or porter is recommended, as they add depth and richness to the dish. However, any flavorful ale will work.

Is it possible to make Jamie Oliver's steak and ale pie ahead of time?

Yes, you can prepare the filling ahead of time and store it in the refrigerator. Assemble and bake the pie just before serving for best results.

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