

Black Truffle HARVEST

Premium Fresh Black Truffle grown naturally in Australia

Beef and Truffle Pies

Shannon Bennett - Vue de monde

www.truffleharvest.com.au

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Serves 4

Shortcrust pastry

1kg plain flour
15g salt
400g cold butter
120 ml water
4 whole eggs
200g puff pastry
2 table spoons egg wash

Beef and truffle filling

100 ml Wagyu fat
2 carrots, chopped
2 celery stalks, chopped
2 brown onions, chopped
8 garlic cloves, peeled
300g pine mushrooms, cleaned and chopped
1.5 kg beef chuck tender, cubed into 1cm x 1cm cubes
100 ml truffle oil
100 gm truffle paste
5 thyme sprigs
1ltr veal stock, hot
Salt and pepper



For the shortcrust pastry

- Place all ingredients in an electric mixer
- Mix with a dough hook to form a dough
- Wrap dough in cling film, place in fridge, rest for 1 hour

For the filling

- Preheat oven to 150°C
- Heat a large heavy based frying pan to a high heat, add the wagyu fat and sauté the vegetables, garlic and mushrooms
- Season the beef with salt and pepper and add to the dish
- Add the remaining ingredients and bring to the boil. Remove from the heat and place into a casserole dish. Cover and braise in the oven for 3 hours until tender
- Remove from the oven, strain the sauce off the meat and vegetables and reduce by half, then add to the meat and combine. Set aside to cool

To assemble the pies

- Preheat the oven to 180°C
- Roll the puff pastry and shortcrust pastry to 5cm thickness
- With a fluted cutter, cut 4 x 10cm rounds and set aside in the refrigerator
- With a round cutter, cut the shortcrust pastry into 4 x 12 cm rounds
- Oil 4, 8x4 cm stainless steel rings