

More than 1 hour

Serves 4

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Ingredients

- Salt and milled pepper
- 400g beef goulash
- ¼ cup (60ml) cornflour
- 3 Tbsp (45ml) olive oil
- 250g lamb or beef kidneys, cubed or chopped
- 2 packets (250g each) white button or portobello mushrooms, sliced
- 2 onions, chopped
- 3 cloves garlic, roughly chopped
- 3 sprigs each fresh rosemary and thyme
- 2 bay leaves (optional)
- ¼ cup (60ml) brandy or dry sherry
- 3 cups (750ml) beef stock
- 1 packet (400g) puff pastry, defrosted
- 1 egg, whisked

Method

1. Season beef and dust with cornflour.
2. Heat oil in a pot and brown meat all over.
3. Remove and set aside.
4. Season kidneys and brown well in the same pot, together with the mushrooms.
5. Remove and set aside.
6. Sauté onions in the same pot for 8–10 minutes, or until golden.
7. Add garlic and herbs and cook for another minute, or until fragrant.
8. Pour in brandy or sherry.
9. Return beef, kidneys and mushrooms to pot and add stock.

10. Simmer for about 40 minutes and season as needed.
11. Preheat oven to 200°C.
12. Spoon pie filling into a round ovenproof dish.
13. Roll pastry slightly thinner if it isn't big enough for your dish.
14. Drape pastry over dish, crimp the edges, brush with egg and make a slit in the centre of the pastry "lid" so steam can escape.
15. Bake for 25-30 minutes, or until golden.
16. Serve pie hot out of the oven.

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