

More than 1 hour

Serves 6-8

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Ingredients:

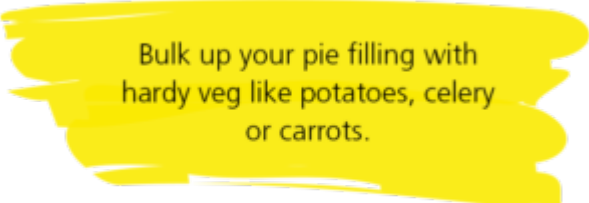
Pulled beef brisket:

- 2 Tbsp (30ml) olive oil
- Salt and milled pepper
- 1.7kg beef brisket (on the bone)
- 1 Tbsp (15ml) ground coriander
- 2 Tbsp (30ml) smoked paprika
- 2 onions, chopped
- 4 large cloves garlic
- 2 cups (500ml) water
- 2 cups (500ml) beef stock
- 1 cup (250ml) red wine
- 2 tubs (500g each) passata (tomato sauce)
- Pinch sugar

Pie:

- 2 tsp (10ml) cornflour, mixed with a little water to create a paste
- 1 roll (400g) puff pastry, defrosted
- Flour, for dusting
- 2 bay leaves
- 2 eggs, whisked

Method:

A yellow brushstroke background with a textured, painterly appearance.

Bulk up your pie filling with
hardy veg like potatoes, celery
or carrots.

1. Preheat oven to 180°C.
2. Heat oil in a large ovenproof pot, season meat and brown all over.
3. Add remaining brisket ingredients, cover tightly with a lid and roast at 180°C for 3-3.5 hours until tender, turning meat twice during cooking.
4. Remove meat from sauce, once it is tender (it should be able to flake easily) and cool slightly.
5. Shred meat using two forks – you'll end up with about 800g meat.
6. Heat cooking sauce on stove for 5-10 minutes to reduce.
7. Stir in cornflour paste and cook for 3 minutes.
8. Toss 2-3 cups of this sauce through shredded meat.
9. Bump the oven up to 200°C.
10. Roll pastry out on a floured surface to 3-4mm thick.
11. Drape pastry over filling, whether in the pot or a pie dish.
12. Crimp edges to avoid shrinking, brush with egg and cut a slit in the centre for steam to escape. Top with bay leaves and bake for 30 minutes.
13. Serve pie straight from the oven.