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:



- 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.