

Churston Traditional

FARM SHOP

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RECIPES SEPTEMBER 2015

STEAK AND ANCHOVY PIE

Ingredients for four to six. 700g beef skirt, cut into chunks, two tablespoons flour, half teaspoon salt, 20 grindings black pepper, 75g beef dripping, one large onion, finely chopped, 110g button mushrooms, quartered, 25g butter, 200ml medium sherry or Madeira, four anchovy fillets, level dessertspoon Marmite, a little water, beaten egg, one pack puff pastry.

Method. Roll the chunks of meat in the seasoned flour. Melt the dripping in a heavy frying pan, add the onion and cook until translucent then add the meat, a little at a time, and brown lightly on all sides. Add the sherry or Madeira and bubble down for a minute or two. Stir in the Marmite and add the anchovies and just enough water to make a thickish sauce. Sauté the mushrooms briefly in the butter and add to the meat. Transfer everything to a pie dish, cover tightly with foil and bake for an hour and a quarter in an oven preheated to 180C gas mark 4. Remove and allow to cool slightly. Check and adjust the seasoning. Roll out the puff pastry, stand the pie dish on it and use it as a template to cut out a lid slightly larger than the dish. Cut the spare pastry into thin strips, moisten and press all the way round the edge of the dish. Place a pie funnel or an upturned egg cup in the centre of the dish to support the pastry then top with the lid and crimp all the way round to seal. Make a small vent in the top with a sharp knife, brush with beaten egg and bake for a further 30 minutes.

BEEF BRANDENBURG

Ingredients. Kilo of chuck steak, one and a half tablespoons lard, 800g thinly-sliced onions, bay leaf, two crushed cloves, 600 ml water, two slices stale gingerbread, tablespoon capers, juice and zest of a lemon, freshly-ground black pepper.

Method. Cut the beef into large dice and season well. Brown in the lard in a heavy pan, remove, then fry the onions until soft. Add the bay leaf, cloves and water, bring to the boil, return the meat to the pan and simmer, covered, for an hour and a half. Drain the meat and keep warm, blend the remaining ingredients into the cooking liquid, simmer, uncovered, for five minutes and pour over the meat to serve.

PRIME HAMBURGERS

Ingredients for four. 500g minced beef skirt, two tablespoons very finely chopped shallot, one egg yolk, two tablespoons fine, home-made white breadcrumbs, splash of red wine, teaspoon sea salt, 20 grindings black pepper, tablespoon creamed horseradish, two teaspoons dried oregano. Flour for dusting, oil for frying.

Method. Place all ingredients together in a large bowl, mix well with your hands and allow to stand, covered, in the fridge for at least two hours. Divide into four, roll into balls and form into burgers. Dip both sides in flour and shallow-fry in hot oil for four minutes each side. Serve on white baps, one cut side spread with French mustard the other with tomato relish, and topped with some torn lettuce leaves and thinly-sliced tomatoes.

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