# Beef, cheese and bacon pie

Recipe by V-ZUG Ltd.



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| Preparation | 45 Mins |
| Cooking time | 25 Mins |
| Portions | 8 |
| Appliance | Combair SE from 2015 |

## Filling

400 g minced beef

100 g diced bacon

1 tbsp olive oil

Brown the mince and bacon in the olive oil.

1 onion

2 cloves of garlic

1 tsp rosemary

Finely chop the garlic, onion and rosemary, add to the mince and brown gently.

400 g plum tomatoes, chopped

Add the plum tomatoes and cook until the sauce begins to thicken.

2 tbsp flour

Dust with flour and mix until well combined.

200 ml beef stock

Salt

Pepper

Add the stock, salt and pepper and bring to a boil first whilst stirring, then reduce to a simmer, stirring occasionally.

Remove from the heat and set aside to cool slightly.

## Pie

3 sheets of puff pastry, rectangular, 42 × 26 cm

Grease the pie tins (if necessary) and line with puff pastry, pressing the dough up the sides. Cut out a lid for the pie.

100 g Cheddar

1 egg

Grate the cheese and beat the egg. Fill the tins with the beef mixture and top with cheese. Brush the dough rim with egg and place the puff pastry lid on top. Press the edges together to seal, then brush the pie lid with the egg and prick with fork.

**(Pre-)heat cooking space to 200 °C with Hot air humid**

Put the pie tins on the wire shelf at level 2 in the preheated cooking space. Bake.

**Put the food in**

**Hot air humid 200 °C for 25 Mins**

## Accessories

Baking tray

8–10 pie tins, ø8–12 cm

## Additional information

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| Created on | 11.12.2019 |