BODDINGTON BRAISED BEEF CHEEK & LANCASHIRE BLUE CHEESE PIE

BEN CHAPLIN, HEAD CHEF AT THE BLACK FRIARS, SALFORD

MAKES 10 PIES
EACH PIE SERVES 4

FOR THE PIE

10kg Ox Cheek

1kg Alsace bacon / pancetta (diced)

3kg Chestnut mushroom (half/quartered)

2kg Silver skin onions (frozen are best for this, defrost and drain excess liquid off)

2L Port or red wine

10L Fresh beef stock

900g Knorr Professional Meat Gravy

50g Thyme (picked and chopped)

100g Garlic peeled (minced)

1 Beef marrow bone (optional)

100g Blue cheese

Puff pastry sheets cut to size for dish of choice

FOR THE PIE

1. Roast cheeks in oven, pressure cook with 2000ml of fresh beef stock for 1 hour at max pressure. Once cooked set cheeks in fridge, keep stock for sauce.
2. Pour 100ml of oil in a large heavy based pan and brown bacon/pancetta, garlic and thyme.
3. Add silver skin onions, mushrooms and brown off.
4. Deglace pan with port or red wine, and reduce down.
5. Add remaining fresh beef stock from pressure cooker. Gradually add Knorr Professional Meat Gravy and mix in thoroughly until thickened.
6. Add chopped beef cheek and season, chill.
7. Line pie ring of your choice and fill with filling.
8. Bake at 180°c for 30-35 minutes until golden brown and piping hot (adjust timings for size and shape of pie created).