

My Mother's Kitchen

Corned beef pie with mushy peas

Serves 8

INGREDIENTS

Corned Beef

- 1 large good-quality corned silverside
- 1 carrot, halved
- 1 onion, halved
- 2 stalks celery, halved
- 6 white peppercorns
- 2 bay leaves
- sprig of thyme
- 3 litres good-quality chicken stock

Pastry

- 500 grams flour
- 125 grams butter, frozen
- 125 grams lard, frozen
- 2 egg yolks
- 2 teaspoon salt
- 1 teaspoon cream of tartar

Filling

- 1 kilogram cooked corned beef (included in recipe)
- 600mls corned beef poaching liquor (included in recipe)
- 2 tablespoon duck fat or butter
- 2 large onions, finely chopped
- 25 grams cornflour
- 1 egg, beaten

To serve:

Mushy peas

METHOD

Prepare the corned beef

Place all ingredients into a large, lidded saucepan and bring to the boil. With the lid on, reduce the heat, and gently simmer for around 4 hours until meat is soft. Set saucepan aside until meat has cooled in its liquor.

Prepare the pastry

Sift flour into a large bowl. Use a cheese grater to grate butter and lard into the bowl. Rub butter and lard into flour with your fingertips until it resembles fine breadcrumbs. Stir in egg yolks, salt, and cream of tartar and lightly knead until just combined into dough. Pat dough into two even discs, wrap each in plastic wrap, and refrigerate for at least 30 minutes and up to 1 day before using.

Prepare the filling

Remove 1 kilo of cooked corn beef and 600ml of the poaching liquor from the saucepan. Run a fork along the grain of the beef to separate it into strands (some can be thick chunks of strands). Chop strands into 2-3cm long chunks. Melt duck fat in a large pan on a medium heat. Add onions and cook for 10-12 minutes until soft and translucent, stirring occasionally. Pour all but a quarter-cup of the 600ml poaching liquor into the pan, stir in chopped corned beef, and bring to a simmer. Stir cornflour into remaining poaching liquor to make a thick but smooth paste. Stir into pan and simmer for a few minutes further to thicken the sauce. Remove from the heat and cool slightly before using.

Assemble the pie

Preheat oven to 180°C and grease a 25cm pie dish. Roll each pastry disc into a circle that is 35cm in diameter and 1cm thick. Transfer one pastry circle to the dish and press into place (there will be some overhang). Spread filling onto pastry. Brush pastry rim with beaten egg then place second pastry circle on top. Press the outside edges to seal, then trim away the excess. Prick pastry lid in a few places with a fork and brush with beaten egg. Bake for 35-40 minutes until golden brown. Rest pie for 10 minutes before serving with mushy peas.

MARGARET'S CORNED BEEF PIE WITH MUSHY PEAS

I've been quoted before saying that Mum's corned beef pie would be my favourite home-cooked dish. I've always used her half-butcher, half-lard pastry recipe in my restaurants. For many years I've wanted to recreate the whole pie, but this was opportunity to pay homage to it.

INGREDIENTS

- For the corned beef:
1 large good-quality corned silverside
1 carrot, halved
1 onion, halved
2 stalks celery, halved
6 white peppercorns
2 bay leaves
sprig of thyme
3 litres good-quality chicken stock

Pastry

- 500g flour
125g butter, frozen
125g lard, frozen
2 egg yolks
2 tsp salt
1 tsp cream of tartar

Filling

- 1kg cooked corned beef (included in recipe)
- 600ml corned beef poaching liquor (included in recipe)
- 2 tbsp duck fat or butter
- 2 large onions, finely chopped
- 25g cornflour
- 1 egg, beaten

To serve:

- Mushy peas

The quality of the corned silverside will make a big difference to the pie, so use the best you can get.

22 STARBUCKS

METHOD

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PREPARE THE PASTRY
Sift flour into a large bowl. Use a cheese grater to grate butter and lard into the bowl. Rub butter and lard into flour with your fingertips until it resembles fine breadcrumbs. Stir in egg yolks, salt, and cream of tartar and lightly knead until just combined into dough. Pat dough into two even discs, wrap each in plastic wrap, and refrigerate for at least 30 minutes and up to 1 day before using.

PREPARE THE FILLING
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Melt duck fat in a large pan on a medium heat. Add onions and cook for 10-12 minutes until soft and translucent, stirring occasionally. Pour all but a quarter-cup of the 600ml poaching liquor into the pan, stir in chopped corned beef, and bring to a simmer. Stir cornflour into remaining poaching liquor to make a thick but smooth paste. Stir into pan and simmer for a few minutes further to thicken the sauce. Remove from the heat and cool slightly before using.

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