

Shiraz Pie



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Fino

INGREDIENTS

Filling

- 1kg Fleurieu Gold lamb (leg or shoulder), diced
- 1 cup kalamata olives, pitted
- ½ cup carrot, diced
- ½ cup brown onion, diced
- ½ cup celery, diced
- 2 cloves garlic, crushed
- 4 sprigs fresh thyme
- 1 420g tin tomatoes
- 1 tablespoon olive oil
- 1 cup good quality shiraz
- Pepper & salt
- 1 egg, beaten (for egg wash)

Yield: 4 Large Single Serve Pies

Pastry

- 1 cup plain flour
- 125g unsalted butter (chilled & cubed)
- 75g sour cream

Recommended Wine Pairing:
McLaren Vale Shiraz

METHOD

Pastry

Put the flour and the cubed butter in a food processor and mix until combined to a crumb texture.

Place the mixture onto a clean work surface and work in the sour cream to make a smooth paste (do not overwork).

Shape the pastry into a ball, wrap in plastic and rest in the fridge for 1 hour.

Filling

Brown the lamb in olive oil in a frypan. In the meantime, in a large stainless steel or enamel pot (large enough to hold the whole mixture), saute the onions, carrots, celery and garlic.

Cook gently until the vegetables are soft but not coloured.

When the lamb is browned and while it is still in the fry pan, deglaze with the wine.

Put the lamb and liquid in the pot with the sauteed vegetables.

Return the pot to the heat, add the pitted olives, fresh thyme and tomatoes and season to taste.

Mix together and simmer the mixture very gently until the lamb is tender (approx 1 hour).

When cooked, refrigerate the mixture until set.

Assembly

Remove the pastry from the fridge and allow to warm slightly (approx 15 minutes).

Roll out on a floured work surface to 4mm thick. Cut out the appropriate size and shape to fit 4 deep individual pie dishes (moulds), reserving enough pastry for the lids.

Line the greased pie dishes with the pastry pushing it into the corners and over the edges of the dishes.

Spoon the set meat mixture into the pastry dishes (do not overfill as the mixture will expand during cooking).

Brush the top edge of the pastry with beaten egg. Place pastry lids on top. Press down to seal and trim off any excess pastry.

Brush lid with beaten egg and place completed pies in fridge for further hour.

When rested and set, put the pies on an oven tray and into an oven preheated to 180°C (fan forced) and cook for 20 minutes or until golden.

Remove the pies from their moulds and serve with a salad of bitter greens.