



25 High Petergate, York YO1 7HP
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Try your hand at baking Head Chef Adie Knowles' famous Guy Fawkes steak and ale pie at home, with this exclusive recipe straight from the man himself. Serves: 4-6

FOR THE FILLING

1kg diced chuck steak
1 large onion, chopped roughly
2 large carrots chopped into cubes
1 tbsp vegetable or sunflower oil
500ml strong ale
4 Oxo cubes
2-3 sprigs of fresh thyme
1/2 glass red wine
3 tbsps plain flour
1 tbsp Worcester sauce
Salt and pepper to taste

FOR THE PASTRY

250g plain flour
250g self-raising flour
125g lard, diced
125g butter, diced
250ml milk
Salt and pepper
1 beaten egg to glaze

RECIPE CARD

1. Preheat the oven to 180C/gas mark 5.
2. Sift the flours, salt and pepper into a mixing bowl. Rub in the butter, then the lard until it resembles bread-crumbs.
3. Add the milk to bind into a smooth, soft dough.
4. Wrap the pastry in cling film and place in the fridge to rest for 30 to 60 minutes.
5. Add the oil into a suitable size pan or casserole dish. Place on the heat and add the onion.
6. Cook until soft and then add the chuck steak, thyme and flour. Seal the meat for five minutes.
7. Add the ale, red wine, Oxo cubes, carrots and Worcester sauce and bring to the boil.
8. Turn to simmer and cook for 1 1/2-2 hours until tender. Season to taste and leave to cool slightly.
9. Roll out the pastry to 5mm thick. Line a family-size pie dish with the pastry, making sure you keep some for the lid and decoration.
10. Place the filling inside. Brush the sides of the pastry with egg and place on the lid.
11. Make a few slits for the steam to escape. Crimp the edges and decorate as you wish.
12. Wash with egg and bake for 30 to 40 minutes.