

Meat Pie

Classic Australian meat pie recipe with shortcrust base, savory beef filling, and golden puff pastry top. A traditional Aussie favorite perfect for any occasion.

30 min

PREP

2h

COOK

2h 30min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Meat Pie

Ingredients

- 1 tbsp sunflower oil
- 1 onion
- 2 clove garlic
- 1 oz ground beef
- 2 tbsp tomato paste
- 1 cup beef broth
- 2 tbsp Worcestershire sauce
- 1 tsp oregano
- 1 tsp nutmeg
- 1 egg
- 1 cup unsalted butter
- 4 cup flour
- 1 cup water
- 2 tsp salt
- 1 pinch black pepper

Instructions

- 1 Make the shortcrust pastry**

Sift 2 cups all-purpose flour and 1 pinch salt into a large bowl. Add 1/2 cup cold butter, cut into small cubes, and rub into the flour with your fingertips until the mixture looks like fine breadcrumbs, about 2-3 minutes. Add 2-3 tablespoons cold water gradually and mix until the dough just comes together.
- 2** Turn the dough onto a lightly floured surface and knead briefly until smooth, about 1 minute. Shape into a flat disc, wrap in plastic wrap, and refrigerate for at least 30 minutes.
- 3 Make the puff pastry**

Sift 2 cups all-purpose flour and 2 teaspoons salt into a bowl. Add 1 cup cold butter, cut into pieces, and rub together roughly until you have pea-sized chunks. Add 1/2 cup cold water and mix to form a firm dough. Wrap and refrigerate for 20 minutes.
- 4** Roll the chilled puff pastry on a floured surface into a rectangle about 8×20 inches. Fold the top third down to the center, then fold the bottom third up over it. Turn 90 degrees clockwise and repeat the rolling and folding process. Wrap and refrigerate for another 20

minutes, then roll to 1/4 inch thickness and set aside.

5 **Make the meat filling**

Heat 1 tablespoon oil in a large saucepan over medium heat. Add 1 diced onion and cook until soft and translucent, about 5 minutes. Add 2 cloves minced garlic and cook until fragrant, about 1 minute.

6 Add 1 ounce ground beef to the pan and cook, breaking it up with a wooden spoon, until well browned and no pink remains, about 8-10 minutes. Stir in 2 tablespoons flour and cook for 2 minutes to cook out the raw flour taste.

7 Add 1 cup beef stock, 1 teaspoon Worcestershire sauce, and 1 teaspoon dried oregano. Bring to a simmer, then reduce heat to low and cook for 45 minutes, stirring occasionally, until the mixture is thick and most liquid has evaporated. Season with salt and pepper, then remove from heat and cool completely.

8 **Assemble and bake the pie**

Preheat oven to 190°C (375°F). Grease a 9-inch pie dish. Roll out the shortcrust pastry on a floured surface and line the pie dish, leaving a 1-inch overhang. Trim excess pastry.

9 Line the pastry with parchment paper and fill with baking beans or pie weights. Blind bake for 15 minutes, then remove weights and parchment and bake for another 5 minutes until the base is lightly golden. Remove and cool slightly.

10 Spoon the cooled meat filling into the pastry case and spread evenly. Cover with the rolled puff pastry, pressing the edges firmly to seal. Trim excess pastry and crimp the edges with a fork or your fingers.

11 Beat 1 egg and brush over the entire top of the pie for a golden finish. Cut 3-4 small slits in the center to allow steam to escape. Bake for 30-35 minutes until the pastry is deep golden brown and the filling is bubbling hot.

12 Remove from oven and let rest for 10 minutes before serving to allow the filling to set and cool slightly.

Tips

For the flakiest puff pastry, ensure your butter is cold but pliable - it should bend without breaking. If it becomes too soft during rolling, return it to the refrigerator for 10-15 minutes.

When browning the beef mince, don't overcrowd the pan. Work in batches if necessary to achieve proper caramelization, which adds crucial flavor to the filling.

Allow the meat filling to cool completely before assembling the pie. Hot filling will melt the pastry and create a soggy bottom, ruining the texture.

Create steam vents in the puff pastry top by making small cuts or holes. This prevents the pastry from becoming soggy and ensures even cooking.

Brush the pastry with beaten egg wash for a beautiful golden-brown finish. For extra shine, add a tablespoon of cream or milk to the beaten egg.

Use a metal pie tin rather than glass or ceramic for the crispiest bottom crust. Metal conducts heat more efficiently, ensuring proper browning.

Test the doneness by inserting a knife through the center - it should come out piping hot. The internal temperature should reach 165°F for food safety.

Let the pie rest for 10-15 minutes after baking before cutting. This allows the filling to set slightly and prevents it from running out when sliced.