

# Avustralya Etli Tart

Authentic Australian meat pie recipe with beer-braised beef filling and flaky puff pastry. Traditional Aussie comfort food perfect for game day.

30 min

HAZIRLIK

2h

PIRME

2h 30min

TOPLAM

8

PORSİYON

Medium

ZORLUK

Avustralya Etli Tart

## Malzemeler

- 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

## Yapılış

- Make the shortcrust pastry**

Sift 2 cups flour with 1 pinch salt into a large bowl. Cut 1/2 cup cold butter into small pieces and rub into flour with your fingertips until mixture resembles fine breadcrumbs, about 3-4 minutes.
- Add 1 tablespoon cold water and mix with a fork until dough just comes together. Shape into a flat disc, wrap in plastic wrap, and refrigerate for 30 minutes.**
- Make the puff pastry**

Sift 2 cups flour with 1 pinch salt into another bowl. Cut 1 cup cold butter into chunks and roughly rub into flour, leaving some butter pieces visible. Add 1 cup cold water and mix to form a shaggy dough.
- Roll dough on floured surface into a 8x20 inch rectangle. Fold top third down to center, then fold bottom third up over it. Turn 90 degrees and repeat folding process. Wrap and refrigerate 20 minutes.**

- 5 **Prepare 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.
- 6 Add 2 cloves minced garlic and cook until fragrant, about 30 seconds. Add 1 oz ground beef and cook, breaking up lumps with a spoon, until browned all over, about 6-8 minutes.
- 7 Stir in 2 tablespoons flour and 2 tablespoons tomato paste, cooking for 2 minutes until flour is absorbed. Add 1 teaspoon Worcestershire sauce, 1 teaspoon thyme, and season with salt and pepper.
- 8 Pour in 1 cup beef stock and bring to a boil. Reduce heat to low and simmer uncovered for 45 minutes, stirring occasionally, until mixture is thick and most liquid has evaporated. Cool completely.
- 9 **Assemble and bake**  
Preheat oven to 375°F (190°C). Roll shortcrust pastry to 1/4 inch thickness and line a 9-inch pie tin, leaving 1/2 inch overhang. Line with parchment paper and fill with pie weights.
- 10 Blind bake for 15 minutes until edges are set. Remove weights and parchment, bake 5 minutes more until bottom is lightly golden. Remove from oven.
- 11 Fill pastry shell with cooled meat mixture. Roll puff pastry to 1/4 inch thickness and place over filling. Trim excess, leaving 1/2 inch overhang, then crimp edges to seal.
- 12 Beat 1 egg and brush over pastry surface. Cut 3-4 small steam vents in top. Bake for 30-35 minutes until pastry is golden brown and filling is bubbling. Rest 10 minutes before serving.

## ?puçlar?

Choose Guinness or a dark ale for the richest flavor in your gravy, but any beer will work as a substitute. For an alcohol-free version, replace beer with an equal amount of beef stock.

Pre-baking the pastry base is essential to prevent a soggy bottom. Use baking beans or pie weights and bake until lightly golden before adding the filling.

Let the meat filling cool completely before assembling the pie. Hot filling can melt the pastry and create a soggy texture.

Score the puff pastry top lightly with a sharp knife to create steam vents and prevent the pastry from puffing too much and cracking.

For perfectly golden pastry, brush with beaten egg wash and bake in the upper third of your oven where browning is most effective.

Make individual pies using a muffin tin for perfect portion control and easier serving at parties or gatherings.

The filling can be made a day ahead and refrigerated, actually improving in flavor overnight. This also makes assembly quicker on baking day.

If your gravy seems too thin, mix a tablespoon of cornstarch with cold water and stir into the simmering filling to thicken.