

Cappleside Organic Beef and Black Sheep Pie Yorkshire Tartiflette Potatoes, Broad Bean Salad

Serves 4

Ingredients

500 g diced chuck of Cappleside organic beef
Salt and pepper
A little vegetable oil for frying
2 carrots, diced
2 onions, diced
4 sticks of celery diced
2 cloves of garlic, crushed
1 small bunch of thyme, chopped
1 small bunch of rosemary, chopped
2 bottles of Black Sheep beer
1 litre of beef stock
1 packet of puff pastry
1 egg, beaten

Method

Season and lightly flour the beef and brown in a small amount of oil in a frying pan.

In a large oiled pan sweat the carrots, onion, celery, garlic and herbs until lightly coloured.

Add the browned beef and two bottles of beer, cook to reduce the liquid by half.

Pour in the beef stock and slowly simmer until the beef is tender and the sauce has thickened (approx. 1 hour).

Roll out the pastry until ½ cm thick.

Place the pie mix in a suitable baking dish, then cut the pastry to fit and place on top. Brush the pastry with the beaten egg to glaze and bake in an oven at 180°C until the pastry is golden brown, approximately 15-20 minutes.

Yorkshire Tartiflette Potatoes

Ingredients

6 large Yorkshire baking potatoes
10 rashers of Wensleydale dry cured bacon
500 g grated Wensleydale cheese
2 pints of double cream
1 bunch of thyme
6 cloves of garlic

Method

Peel and thinly slice the potatoes.

Boil the cream with the garlic and thyme and reduce by half.

Take a deep ovenproof dish and add layers of potatoes, cream, cheese. Halfway up the dish add a layer of bacon and continue layering until just below the rim of the dish.

Cover with baking parchment, wrap with foil and bake in the oven at 180 °C for approximately 50-70 minutes.
Test the potato is cooked by inserting a sharp knife in the middle of the dish

Broad Bean Salad

Ingredients

500 g peeled broad beans (without pods)

Mixed salad leaves

200 g fresh peas podded and blanched in boiling water for 1-2 minutes

Balsamic dressing (20 ml balsamic vinegar, 100 ml olive oil, 1 tsp sugar)

Method

Mix the peeled broad beans with the cooled blanched peas.

Add the salad leaves and the balsamic dressing