



Beef and Milk Stout Beer Pie

500g cubed beef goulash
330ml Castle Milk Stout Beer
250g Sliced mushrooms
1 Medium onion finely chopped
1 clove garlic
60g/1 sachet Tomato paste
2tbsp sugar
1 stem of fresh rosemary
400g/1 roll of ready-made puff pastry



1. Pre-heat the oven to 180°C
2. Fry the onion together with the garlic gloves until soft
3. Add the mushrooms and fry until light brown
4. Add the beef cubes and continue grilling.
5. Add half of the beer to the pan and mix the other half with the soup packet before pouring it into the pan.
6. Stir in the tomato paste and the sugar
7. Turn down the heat and simmer for about 15-20min
8. Pour the stew into a well greased oven dish and cover it with the pastry
9. Brush the pastry with egg wash before baking it for 30min until golden brown.

