

# Wagyu BEEF PARTY PIES CHEEK

Wagyu beef comes from a deluxe breed of cattle that yields meat prized for its rich, marbled quality. It's quality stuff that costs a little bit more, but makes for some pretty amazing eating. The good thing about choosing a lesser sought-after cut of wagyu is that it becomes a little bit more affordable. The beef cheeks work extra well in a pie, as there's nothing like good quality meat cooked in extra buttery pastry! And loads of tomato sauce, of course. Gimme.

## INGREDIENTS

2 Wagyu beef cheeks (approx 800g - 1kg)	1 onion, diced	Bay leaf
2 carrots, diced	3 cloves of garlic, diced	Thyme
2 sticks of celery, diced	1 tin of tomatoes	Star anise
1 leek, diced	Brandy	Shortcrust pastry
Handful of mushrooms, diced	Red wine	Puff Pastry
	Malt vinegar	Pie molds

Start by sweating the onion, garlic, carrots, celery, leek, and star anise in a large pot for about 10 minutes. Remove from the pot, turn the heat up and caramelize the mushroom until golden, for around 5 minutes. Take the mushrooms out and add a splash of water to the pot to deglaze. Add this liquid to the vegetables.

Prepare the beef cheeks by cutting away any large bits of fat and sinew, and chop into small bite size pieces. Return the pot to the heat, and some more oil and throw the beef cheeks in a few pieces at a time to brown up well. Set the meat aside and deglaze the pot with a hefty splash of brandy and 250mls of red wine.

Once the liquid has reduced by half and the alcohol burnt off, add the tin of tomatoes, 3 sprigs of thyme, a bay leaf, the beef cheek, and the vegetables. If there's not enough liquid to cover the meat, add a little water. Put a lid on and simmer on a low heat until the meat is tender but not falling apart. This should take anywhere between 2 - 3 hours.

Once the mixture is cooked, remove the beef cheek, set aside, and strain the vegetables from the liquid. Put the liquid back on the heat and reduce by half. Add the meat back to the liquid and season rigorously with salt, white pepper, and a few splashes of malt vinegar.

This mix will make enough for about a dozen small party pies.

For the pastry, use the shortcrust for the bottom of the pies. Allow the pastry to rest for 30 minutes after you've lined the pie molds. Use puff pastry for the top of the pies. Glaze with egg wash and bake in 180C oven for 20 - 30 minutes, or until the pastry is golden and cooked through.