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GF Friendly

Beef Batter Pie

No pastry – just beef in a batter base with batter topping

You can bake this in either a pie dish; or divide the batter, filling and topping between 4 individual ramekins – 10cm is a good size. A meat other than beef can be substituted; and even minced meat can be used – but this will need cooking first and the fat drained before adding the other ingredients; and it will only require simmering for about 15 minutes.

Filling:

250g diced beef steak
 ½ onion, coarsely chopped
 1 cup mushroom, chopped
 1 Oxo cube, or 1 tsp beef stock powder
 1 Tbsp BBQ or tomato sauce
 water

Batter:

3 rounded Tbsps plain flour
 1 egg
 Milk
 Cooking oil

Topping:

Reserved batter
 1 Tbsp Polenta
 1 tsp baking powder
 extra milk



Pop the diced beef in a pan along with the rest of the **filling** ingredients; cover with water; bring to the boil, then turn down to simmer for about 30 minutes covered. Stir occasionally and check that it doesn't dry out – add more water if necessary.

Stir the **batter** ingredients together in a bowl, adding enough milk to make a smooth, creamy consistency. Let this rest while the meat is cooking. Place the ramekins or pie dish on a tray and pour in enough oil to just cover the bottom. Heat these in the oven on 175°C fan forced (195°C conventional) for 12 minutes. Remove the dishes from the oven and pour about two thirds of the batter into the hot oil; then return to the oven for a further 12-15 minutes until the edge of the base(s) start to rise. Mix the Polenta, baking powder and a little extra milk in with the reserved batter for the **topping**. Briefly re-heat the filling and put this on the base. Pour on the topping and return to the oven and bake for about 20 minutes, or until the topping looks like mine in the photo.

Serves 4 - more with vegies and gravy

Tip: make up some gravy in a separate pan; and if the pie filling seems a bit dry, add a little gravy to it – not too much as it needs reheating before adding to the base.

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