

Steak and Mushroom Cobbler
Gemma Lamb, Chef at the Three Hills



This is a simple dish to prepare and is best served with fresh vegetables!
Serves 3-4 people

Ingredients:

500g Diced Braising Steak/ Chuck steak
100g Button Mushrooms
1 large Onion
1 tsp Garlic Puree
2 tbsp Olive Oil
1 tbsp Plain Flour
1 tbsp Worcestershire Sauce
1 tbsp Tomato Puree
450ml Beef Stock

225g Self raising flour
1 tsp Baking powder
2 tsp Mixed dried herbs
150g Margarine
150ml Milk

1. Dice up the Onion and fry in the Garlic Puree and Olive Oil til soft (not brown)
2. Add the pieces of braising steak and cook until the meat is sealed
3. Slice up the Mushrooms and add to pan, cook for one minute
4. Stir in the Plain flour and cook for two minutes
5. Blend the Tomato Puree and worcestershire sauce with the stock and add gradually to the pan.
6. Bring to the boil, keep stirring
7. Turn down the heat so the mixture is simmering gently and leave for fifteen minutes stirring occasionally
8. Put baking powder and Self raising flour into a bowl and mix
9. Rub Margarine into flour to create breadcrumbs and then stir in mixed herbs
10. Stir in a little bit of milk at a time until the mixture forms a dough.
11. Roll dough into several balls and flatten slightly
12. Carefully pour steak mixture into a casserole dish and arrange the scones on the top of the mixture. Put the lid on the casserole dish and put into the oven at 180 degrees.
13. The casserole is ready when the meat is tender, this takes between two and three hours depending on the size of the pieces of braising steak.