



# British Pies

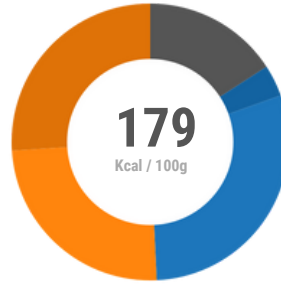
RECIPES FROM CHEF OLI

# Classic Steak & Ale Pie

By Oliver Lloyd from Brakes

Overview ...

U / 7985951



CALORIES:

**33.4% Carbs**

**15.8% Protein**

**50.7% Fat**

Food Labelling...

Serves **1**

CONTAINS:



WHEAT  
,  
BARLE  
Y



MILK

Recipe Ingredients ...

	Quantity:	Description:
70068 British Red Tractor Diced Chuck Steak - BRAKES	<b>100g</b>	0.04x Each
350091 Brakes Plain Flour - BRAKES	<b>10g</b>	0x Each
107467 Sharp's Brewery Doom Bar Amber Ale 500ml -	<b>100ml</b>	0.2x Each
BRAKES 130548 Brakes Demi Glace Sauce Mix - BRAKES	<b>50g</b>	0.03x Each
450694 Carrots - BRAKES	<b>30g</b>	0.02x Each
10291 Large Onions 2.5kg - BRAKES	<b>50g</b>	0.02x Each
113874 Herb Bunched Thyme	<b>5g</b>	
10226 Button Mushrooms - BRAKES	<b>30g</b>	0.06x Each
135809 Smoked Bacon Lardons	<b>30g</b>	
460653 Jus-Rol 96 Puff Pastry Rounds 5.1kg	<b>54g</b>	
11127 Brakes Unsalted Butter - BRAKES	<b>20g</b>	0.08x Each
13120 Peeled Garlic - BRAKES	<b>10g</b>	3.33x Average Portion

Products / Pack Sizes ...

1 Serving



Product code  
Barcode  
489g/ 888kcal  
# 1

Cooking Instructions & Notes

## Preparation:

Slice the onions

Defrost the lardons

Slice the carrots

Slice the garlic

Make up the demi glace as per pack instructions

Marinate the beef overnight in the ale and half the garlic and half of the thyme

## Method:

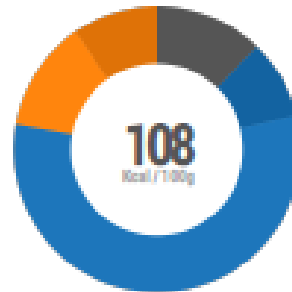
1. Pre-cook the pastry lid in an oven at 200oC for 6 mins - cool.
2. Drain the beef in a colander, reserving the marinade liquor - dust the beef in the flour
3. In a pan fry the beef in a little oil until caramelised - add the butter, onions, lardons, carrots and remaining garlic
4. Continue to cook on a medium heat for a few mins.
5. Add a little more flour, mix in and then deglaze with the ale, then bring to a gentle boil - add the remaining thyme.
6. Pour in the demi glace, mix well.
7. Cover the beef filling with a lid or foil then transfer to an oven at 155oC.
8. Braise for approx 3 hours, adding the mushrooms halfway through.
9. Once the beef filling is cooked and tender spoon into a suitable dish and top with the pastry lid - return to the oven for 2 mins at 180oC then remove and serve!

# Slow Cooked Beef Cheeks & Red Wine Pie

By Oliver Lloyd from Brakes

Overview ...

U / T986503



CALORIES:

65.6% Carbs

12.2% Protein

22.2% Fat

Food Labelling...

Serves 2

CONTAINS:



WHEAT,  
BARLEY



MILK



SULPHITES

Recipe Ingredients ...

Recipe Ingredients ...	Quantity	Description
134661 Prime Meats Beef Cheeks	300g	
130849 La Serre Cabernet Sauvignon	100ml	
121212 Pommes Anna - BRAKES	120g	2x Each
4796 Brakes Silverskin onions - BRAKES	60g	0.04x Each
135809 Smoked Bacon Lardons - BRAKES	60g	0.06x Each
113881 Herb Bunched Flat Leaf Parsley - BRAKES	10g	0.1x Each
10226 Button Mushrooms - BRAKES	60g	0.12x Each
13116 Prepared Diced Carrots - BRAKES	60g	0.02x Each
13120 Peeled Garlic - BRAKES	10g	3.33x Average Portion
130548 Brakes Demi Glace Sauce Mix - BRAKES	200g	0.1x Each
115043 Maggi Rich & Rustic Tomato Sauce 800g - BRAKES	75g	0.09x Each
350091 Brakes Plain Flour - BRAKES	10g	0x Each

Products / Pack Size ...

## **Preparation:**

Defrost the lardons

Defrost the onions

Chop the parsley

Quarter the mushrooms (wash/brush)

Defrost the pommes anna

Make up the demi glace mix as per pack instructions

## **Method:**

1. Season the beef cheeks and dust in flour.
2. In a pan over a medium heat fry the beef cheeks on each side in a little oil until caramelised all over.
3. Remove the beef cheeks from the pan then add in the lardons, carrots, garlic and mushrooms - cook for a few mins.
4. Add in the tomato sauce and stir well.
5. Pour in the red wine and reduce by half.
6. Now place the beef cheeks back into the pan along with the demi glace and bring to a gentle boil.
7. Remove from the heat, stir in the silverskin onions and parsley, cover with a lid or foil and transfer to an oven at 150oc.
8. Cook for approx 4hrs or until the beef is tender.
9. Remove from the oven and allow to cool slightly.
10. In your chosen dish add one of the pommes anna discs to the base/bottom.
11. Spoon in the beef filling and top with the other pommes anna disc.
12. Place back in the oven for approx 6-10mins to colour the potato and to ensure the filling is cooked through - serve!

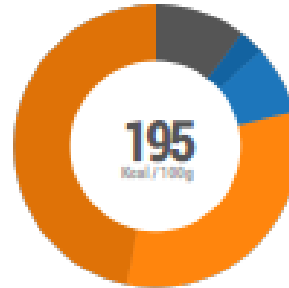


# Chicken & Mushroom Pie topped with a Wild Mushroom Mash

By Oliver Lloyd from Brakes

Overview ...

U / 7985963



CALORIES:

10.7% Carbs

10.4% Protein

78.9% Fat

Food Labelling...

Serves 1

#### CONTAINS:



MILK SULPHITES

#### MAY CONTAIN:



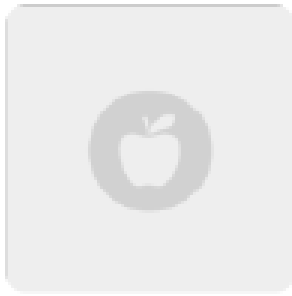
OLIVEN TREE NUTS EGGS FISH CRUSTACEANS  
MOLLUSCS CHIRY MUSTARD SESAME SOYA




Recipe Ingredients ...

Quantity	Description
71492 Prime Meats British Chicken Diced Leg Meat	80g
10291 Large Onions 2.5kg - BRAKES	30g 0.01x Each
10226 Button Mushrooms - BRAKES	30g 0.08x Each
87894 Gourmet Classic Chardonnay Cooking Wine 3 Litres - BRAKES	50g 0.02x Each
70215 Brakes Fresh Double Cream - BRAKES	100ml 0.04x Each
130259 Mashed Potatoes with Paris Mushroom and Ceps - BRAKES	100g 0.07x Each
113878 Herb Bunched Tarragon - BRAKES	10g 2.5x Average Portion
11127 Brakes Unsalted Butter - BRAKES	10g 0.04x Each
113874 Herb Bunched Thyme - BRAKES	5g 1.25x Average Portion
13120 Peeled Garlic - BRAKES	5g 1.67x Average Portion

Products / Pack Sizes ...

1 Serving



 *Product code*  
 *Barcode*  
 420g / 828kcal  
# 1

#### Cooking Instructions & Notes

#### Preparation:

Slice the onions

Quarter the mushrooms (wash/brush)

Chop the tarragon

#### Method:

1. In a pan over a medium heat begin to slowly colour the chicken in a little oil - add the butter.
2. Now add the onions and garlic, cook on a gentle heat until golden then add the mushrooms and thyme - mix and cook for a further 2-3mins.
3. Deglaze with the white wine, bring to a boil and reduce by half.
4. Now add in the cream, stir and reduce by half.
5. Stir through the tarragon.
6. Cook over a medium heat until thick and creamy.
7. Transfer to a suitable dish
8. Spoon the mushroom mash on top
9. Place the pie into the oven at 180oc to colour and cook through - remove and serve!

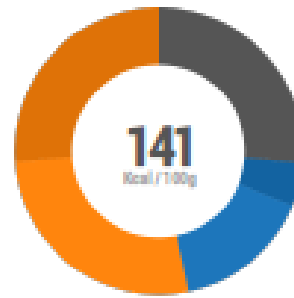


# Cottage Pie with Slow Cooked Featherblade of Beef & a Horseradish Mash

By Oliver Lloyd from Brakes

Overview ...

U / 7986035



CALORIES:

20.4% Carbs

26.3% Protein

53.3% Fat

Food Labelling...

Serves 2

CONTAINS:



EGGS



MILK



MUSTARD

MAY CONTAIN:



OATS, WHEAT,  
BARLEY, RYE



CELERY



SOYA

Recipe Ingredients ...

	Quantity	Description
122807 Salt & Pepper Beef Featherblade - BRAKES	210g	1x Each
4776 Brakes Diced Carrots - BRAKES	50g	0.02x Each
30501 Brakes Diced Onions - BRAKES	50g	0.03x Each
35607 Knorr Garde d'Or Red Wine Sauce 1L - BRAKES	100g	0.1x Each
113874 Herb Bunched Thyme - BRAKES	5g	1.25x Average Portion
3945 Brakes Mashed Potato - BRAKES	200g	0.08x Each
88387 Brakes Horseradish Sauce - BRAKES	15ml	0.01x Each
29150 Brakes Mature White Cheddar	60g	

Products / Pack Size ...

1 Serving



 Product code

 Barcode

 345g / 498kcal

 # 1

### Preparation:

Defrost the beef, pick the meat & reserve the liquor

Defrost carrots, onions, mash

Pick the thyme

Chop the garlic

### Method:

1. In a pan over a medium heat fry the onions, carrots, garlic and thyme in a little oil until softened.
2. Add the picked beef and the cooking liquor - reduce gently and then add in the red wine sauce, cook slowly for 5 mins.
3. In a pan on a medium heat mix together the horseradish, cheddar and mash until soft & pliable - transfer to a piping bag.
4. Spoon the beef mix into a suitable dish, pipe the mash on top.
5. Place in a hot oven (250oc) to colour, crisp and cook through.
5. Remove from the oven and finish with picked thyme - serve!



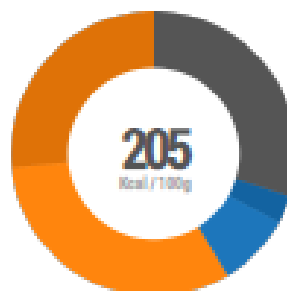
# Slow Cooked Lamb Shank & Root Vegetable Pie

Sharing pie for 2!

By Oliver Lloyd from Brakes

Overview ...

U / 7986650



CALORIES:

11.5% Carbs

29.8% Protein

58.7% Fat

Food Labelling...

Serves 2

CONTAINS:

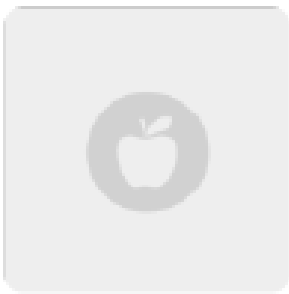






Recipe Ingredients ...

	Quantity:	Description:
32932 Slow Cooked Lamb Hind Shanks - BRAKES	435g	1x Each
10377 Celeriac - BRAKES	50g	0.05x Each
450694 Carrots - BRAKES	50g	0.05x Each
10291 Large Onions 2.5kg - BRAKES	50g	0.02x Each
10228 Celery - BRAKES	50g	0.1x Each
114659 Macsween of Edinburgh Black Pudding 1.36kg - BRAKES	50g	0.04x Each
113877 Rosemary	5g	
100311 Brakes Redcurrant Jelly - BRAKES	10g	0x Each
460653 Jus-Rol 96 Puff Pastry Rounds 5.1kg	54g	1x Each
10718 Brakes Demi Glace Sauce - BRAKES	100g	0.1x Each
11127 Brakes Unsalted Butter - BRAKES	15g	0.06x Each

Products / Pack Size ...

1 Serving



 *Product code*  
 *Barcode*  
 435g / 898kcal  
 £ 1

#### Cooking Instructions & Notes

#### Preparation:

Defrost the lamb

Defrost the pastry lid

Dice the onion, carrot, celeriac, celery

Dice the black pudding

Chop the rosemary

#### Method:

1. Remove the meat from the shank and remove any fat and sinew - reserve the meat
  2. Clean the bone and remove any splinter bones.
  3. In a pan over a medium heat caramelize the vegetables in the butter along with the rosemary until softened.
  4. Add in the redcurrant jelly, mix well
  5. Now add the black pudding and stir carefully so it doesn't break up too much.
  6. Mix in the lamb and demi glace, simmer gently until heated through.
  7. Transfer to a suitable dish and place the shank bone in the centre.
  8. Carefully wrap the pastry around the dish with the bone sticking through.
  9. Bake in the oven for approx 10 mins at 180oC
  10. Remove from the oven, garnish the bone with a sprig of rosemary - serve!
- NB. For extra colour brush egg wash over the pastry lid prior to cooking

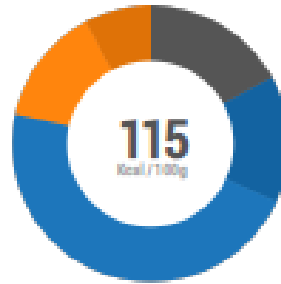


# Shepherds Pie with Slow Cooked Lamb Shoulder and a Sweet Potato Mash

By Oliver Lloyd from Brakes

Overview ...

U / 7966182



CALORIES:

61.5% Carbs

17% Protein

21.5% Fat

Food Labelling...

Serves 1

CONTAINS:



WHEAT,  
BARLEY



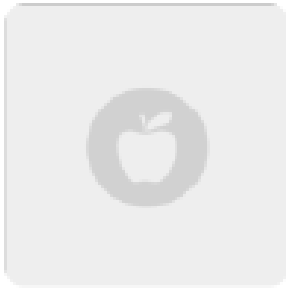
CELERY




Recipe Ingredients ...

	Quantity	Description
71290 British Red Tractor Lamb Shoulder Diced - BRAKES	100g	0.04x Each
350091 Brakes Plain Flour - BRAKES	10g	0x Each
115043 Maggi Rich & Rustic Tomato Sauce 800g - BRAKES	75g	0.00x Each
130548 Brakes Demi Glace Sauce Mix - BRAKES	50g	0.00x Each
10291 Large Onions 2.5kg - BRAKES	30g	0.01x Each
450694 Carrots - BRAKES	30g	0.02x Each
10228 Celery - BRAKES	30g	0.00x Each
113877 Rosemary - BRAKES	5g	0.00x Each
86805 Brakes Mint Sauce - BRAKES	5ml	0x Each
113881 Herb Bunched Flat Leaf Parsley	10g	
10473 Spring Onions Bunch - BRAKES	20g	0.2x Each
10449 Sweet Potatoes - BRAKES	200g	0.2x Each

Products / Pack Sizes ...

## 1 Serving



 *Product code*  
 *Barcode*  
 565g / 668kcal  
 1

### Cooking Instructions & Notes

#### Preparation:

Dice the carrots, onion, celery

Finely chop the rosemary

Slice the spring onion

Make up the demi glace as per pack guidelines

#### Method:

1. Place the sweet potato into an oven at 180oC for 20 mins or until soft.
2. Lightly dust the lamb in a little of the flour.
3. In a pan over a medium heat seal the lamb in a little oil.
4. Remove the lamb from the pan, add in all the vegetables and caramelize slightly - add in the rosemary.
5. Next add in the remaining flour and mix into the vegetables, cook on a gentle heat for about 30secs.
6. Add the tomato sauce and cook for a further minute.
7. Now add the lamb back in along with the mint sauce - mix well.
8. Pour in the demi glace and bring to a gentle boil - remove from the heat
9. Cover the pan with foil or a lid and put into an oven at 150oC and cook for 2 hours or until the lamb is tender
10. Remove the flesh from the sweet potatoes and stir in the spring onions.
11. Place half the potato mash into the bottom of a suitable dish and spoon on the lamb mix.
12. Top with the remaining sweet potato mash and place back into an oven at 180oC to colour.
13. Remove from the oven and serve!



# Classic Apple Crumble Pie

By Oliver Lloyd from Brakes

Overview ...

U / 7986761



CALORIES:

65.8% Carbs

3.7% Protein

30.5% Fat

Food Labelling...

Serves 1

CONTAINS:



WHEAT



EGGS



MILK

Recipe Ingredients ...


	Quantity	Description
124170 Cooking Apples - BRAKES	100g	0.1x Each
100026 Brakes Sweet Butter Tartlets - BRAKES	18.5g	1x Each
11127 Brakes Unsalted Butter - BRAKES	25g	0.1x Each
350091 Brakes Plain Flour - BRAKES	50g	0.02x Each
350098 Tate & Lyle Caster Sugar 2kg - BRAKES	80g	0.04x Each
134292 Brakes Poppy Seeds - BRAKES	5g	0.01x Each
114218 Lemons - BRAKES	0.5g	0.01x Each

Products / Pack Sizes ...

1 Serving



 Product code

 Barcode

 279g / 835kcal

# 1

**Preparation:**

Peel and dice the apple - place in acidulated water until required

**Method:**

1. In a bowl mix together the butter, flour, poppy seeds and half the sugar to form a crumb - transfer to a papered tray and chill.
2. In a pan over a medium heat cook the apples with the remaining sugar, a splash of water and the lemon juice.
3. Once fully cooked mash half of the apples to a semi fine puree and stir together with the remaining apple.
4. In an oven at 180oC pre-bake the crumble topping until golden and crisp - cool.
5. Spoon the apple mix into the tartlet case and top with the crumble - pop back in the oven for a minute to warm.
6. Serve alongside whipped cream or ice cream.

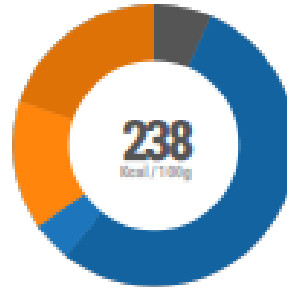


# Glazed Lemon Meringue Pie

By Oliver Lloyd from Brakes

Overview ...

U / 8166060



CALORIES:

58.8% Carbs

6.5% Protein

34.7% Fat

Food Labelling...

Serves 1

CONTAINS:



WHEAT



EGGS



MILK

Recipe Ingredients ...

	Quantity:	Description:
114218 Lemons - BRAKES	100g	1x Each
16392 Brakes 18 British Free Range Fresh Medium Eggs - BRAKES	56g	1.01x Each
11127 Brakes Unsalted Butter - BRAKES	25g	0.1x Each
350098 Tate & Lyle Caster Sugar 2kg - BRAKES	100g	0.05x Each
100026 Brakes Sweet Butter Tartlets - BRAKES	18.5g	1x Each
109533 Liquid Egg White - BRAKES	30g	0.03x Each
5946 Brakes Cornflour - BRAKES	2g	0x Each

Products / Pack Sizes ...

1 Serving



 Product code

 Barcode

 332g / 791kcal

 # 1

**Preparation:**

Zest and juice lemon

Beat the eggs lightly

**Method:**

1. Put the lemon zest, juice, butter and half the sugar into a heat proof bowl over a pan of simmering water and whisk until all ingredients have melted.
2. Add in the whole beaten eggs and whisk continually until the mixture has thickened like custard.
3. Remove from the heat and chill.
4. In a bowl whisk together the egg whites with the remaining sugar and cornflour to form the meringue.
5. Spoon the curd into the tartlet case and top with the meringue.
6. Glaze with a blow torch or under a grill - serve!

