



## Beef and Bacon Meat pies

Every true Australian has a soft spot for a meat pie; whether it's been cooked by mum or picked up after a Sunday session, it's always a treat. This is my easy, stress-free version of a classic.

- *Chef Todd Bright for Mallee Rock Wines*

Makes 16 Pies

### Ingredients

16 ready-to-bake unsweetened tart shells  
1 pack puff pastry  
2 tsp. olive oil (10ml)  
½ red onion, diced  
3 cloves garlic, minced  
½ tsp. cumin powder  
½ tsp. garlic powder  
½ tsp. onion powder  
2 tsp. black pepper  
1kg regular ground beef  
10 strips maple bacon, cut into small chunks  
½ cup frozen peas (75g)  
2 Tbsp. gravy powder  
1 cup chicken stock (250ml)  
1 egg

### Method

Heat oil in a large pan. Once hot, add onion, garlic and spices, and cook until onions are translucent. Add beef and bacon and cook until brown, making sure that any large clumps have been broken down. Add peas, gravy powder and chicken stock and let simmer for about 7 minutes until a thick sauce has been made. Let cool.

While waiting for the filling to cool, roll out the puff pastry and cut into rounds a little bit bigger than the tart shells (the pastry will shrink as it cooks).

Preheat an oven to 400F. Place the tart shells on a non-stick cookie sheet and fill with the meat mixture. Place your pre-cut puff pastry round on top and brush it with a little egg wash. Place into the oven and cook for about 20 minutes, until the top has puffed up and turned golden brown. Take out of the oven and let sit for 5 minutes before serving (this will ensure the gravy settles and isn't too hot).

Serve with your favourite salad and a glass of Mallee Rock Shiraz Cabernet Sauvignon on a sunny patio.

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