

Beef Cheek and Dilmah Yata Watte Pie with Curry Leaf Chips



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- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



Yata Watte

Ingredients

Beef Cheek and Dilmah Yata Watte Pie with Curry Leaf Chips

- Puff pastry (best made with Pepe Saya cultured butter)
- 1kg beef cheeks
- 10 Dilmah Yata Watte tea bags
- 2 brown onions
- 2 garlic cloves

Curry leaf chips

- 2 sebago potatoes
- Curry leaves

Methods and Directions

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- Brew all the tea bags in 1 litre of boiling water for 15 minutes to create a strong bitter stock.
- Chop onions and garlic and add to casserole dish with beef cheeks and tea.
- Braise for about 4 hours, or until cheeks are falling apart
- Season with a little salt.
- Roll pastry to a few millimetres thickness.
- Cut bases with a cookie cutter large enough to line into a muffin tray.
- Line the muffin tray and fill about halfway up with the cooled beef and tea mix. Cut tops from the pastry and brush with an egg yolk.
- Fold the excess pastry from the sides of the muffin tin to seal the pies.
- Bake at 180°C for about 25–30 minutes or until golden.

Curry leaf chips

- Slice potatoes very thinly with a mandolin.
- Sandwich a curry leaf between 2 slices, then cookie cut to size.
- Bake at 100°C for about 50 minutes between 2 baking trays lined with paper.