

BEEF AND GUINNESS COBLER

900g stewing steak
50g plain flour
1 tsp English mustard powder
340g baby onions or shallots
340g carrots
4 celery stalks
1 clove garlic
90ml oil
1 teaspoon brown sugar
2 x 330ml bottles of Guinness
Salt and pepper
2 tablespoons fresh chopped parsley.

For the topping:

125g mashed potato
75g softened butter
150g plain flour
1 tsp baking powder

Pre-heat oven to 180c/160c fan

1. Trim the beef and cut into cubes. Toss in the flour and mustard.
2. Peel and trim the onions. Peel and roughly chop the carrots. Trim the celery and roughly chop. Peel and finely crush the garlic.
3. Heat 45 ml oil in a casserole and add half the beef. Cook for 2-3 mins to seal and brown the meat, stirring to prevent sticking. Drain and reserve the meat. Repeat with the remaining meat.
4. Add the onions, carrots, celery and garlic and cook for 5 mins. Stir in the sugar and the beef.
5. Pour in the Guinness and add salt, pepper and the parsley.
6. Bring to the boil, cover and transfer to the oven for 1.5 hours, stirring occasionally.
7. To make the scone topping, beat the butter in a bowl. Add the mashed potato, flour and baking powder and beat together to make a smooth, soft dough. Roll out onto a lightly floured surface until 5mm thick, then using a 5 cm pastry cutter, cut rounds.
8. Place the scone rounds on top of the meat, brush with milk, and return to the oven for 30 minutes.
9. Take the lid off the casserole and cook for a further 15 mins to brown the scones.