



Clearly Veal will need a new Tag on our website. It's certainly not something we would normally be able to afford to squeeze into our food budget. But we have a very generous friend who gave us quite a selection of meat and diced Veal was amongst it. So Sue thought it needed a bit of a special recipe ? This certainly didn't disappoint?.

If you can't get your hands on Veal without selling your children into slavery, you could use diced Beef.

Ingredients:-

- 1 Onion, finely chopped
- 3 Celery sticks, finely chopped
- 2 Carrots, finely chopped
- 200ml or Red Wine
- Veal, finely diced
- 2 / 3 Springs of fresh Thyme
- 1 Head of Garlic, broken into cloves and peeled
- 2 Bay leaves
- 1 Tbsp of Tomato Puree
- 3 Tomatoes, roughly chopped
- 1 Large Potato, thinly sliced
- 300g Blue Stilton, crumbled
- 200ml Water
- 4 Mushrooms, sliced

Puff Pastry (Gluten free for us)

1 Egg for an Egg wash

Oil

Method:-

- (1) Fry the Onions, Celery and Carrots in a little Oil until softened and season with Salt & Pepper.
- (2) Add the Wine and simmer for 10 minutes.
- (3) Add the diced Veal and stir until fully coated.
- (4) Add the remaining ingredients except the Potatoes and Stilton.
- (5) Simmer gently for 1 to 1 ½ hours adding more water if required.
- (6) Line an oven proof dish or casserole with Pastry.
- (7) Add a layer of thinly sliced Potato to the bottom.
- (8) Crumble half of the Cheese over the Potatoes.
- (9) Spoon the Pie filling in.
- (10) Add a second layer of sliced Potatoes and crumble the remaining cheese over them.
- (11) Add the Pie crust and decorate, if you're feeling arty.
- (12) Brush with beaten Egg.
- (13) Pop in a pre-heated oven at 180c and cook until the pastry has browned.

We had chips, peas and a mushroom sauce. But go steady on the sides as this is a very rich Pie!