

# RECIPE 18

## Wagyu stew pie with chanterelle mushrooms

SECONDS



### Ingredients for 6 people

Wagyu neck ..... 700-800g  
Beef broth ..... 750ml  
Fresh chanterelle mushrooms ..... 400g  
Red beer ..... 2 glasses  
Puff pastry ..... 1 sheet  
Carrot ..... 1  
Onion ..... 1  
Stick of celery ..... 1  
Sage ..... to taste  
Rosemary ..... to taste  
00 flour ..... to taste  
Extra virgin olive oil ..... to taste  
Egg ..... 1

### Method



- 1 Clean the mushrooms and remove all the soil.
- 2 Cut the meat into small stew-sized chunks and roll in flour
- 3 Wash and chop the vegetables, including the aromatic herbs.
- 4 Fry the vegetables in oil, then brown the meat and mix with the beer.
- 5 Add 500ml of broth to the stew and cook for around 50 minutes.
- 6 After 20 minutes, add the mushrooms and continue cooking; if necessary add more broth.
- 7 Then cook for another 10 minutes uncovered over high heat.
- 8 Pour the stew into a porcelain pan and cover with a sheet of puff pastry brushed with the beaten egg.
- 9 Bake at 180°C for around 20 minutes.
- 10 Serve on the table directly from the pan. Cut the pastry lid into the number of diners and serve with the stew.



### Creator's Notes

EMANUELE PATRINI

Finishing third place in the first edition of 'Bake Off Italia', Emanuele is a manager of a multinational company specialising in healthcare consulting. He loves both his job and cooking. He has written management books for 'Sole24ore', but his dream is to write his own cookbook and have it published. His blog 'Cravatteaifornelli.net' is a must for all cooking enthusiasts.