



From Board to Table: Artisan Beef Bourguignon Pie

(The "Slow Weekend" Vibe): Bake
& Braise: 3–4 hours

CRAFTED FOR SLOW WEEKENDS AND RICH, COMFORTING MEALS
SERVED STRAIGHT FROM YOUR FAVOURITE WOODEN BOARD.



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INGREDIENTS

1. Ingredients

2.

For the Beef Bourguignon Filling:

3.

800g Braising Beef / Chuck Steak (cut into large chunks)

4.

150g Smoked Bacon Lardons

5.

200g Small Shallots or Baby Onions (peeled)

6.

200g Chestnut Mushrooms (halved)

7.

2 tbsp Tomato Purée & 2 tbsp Plain Flour

8.

500ml Quality Beef Stock

9.

375ml Red Wine (Pinot Noir or Côtes du Rhône)

10.

Fresh Thyme, 2 Bay Leaves, 2 Cloves Garlic (minced)

11.

1 Sheet All-Butter Puff Pastry (for topping) & 1 Egg (beaten, for glaze)

DIRECTIONS

Braise the Beef

Heat olive oil in a heavy casserole pot over medium-high heat. Season the beef chunks with salt and black pepper, then sear in batches until deeply browned on all sides. Transfer to a wooden resting board.

In the same pot, crisp the bacon lardons and sauté the whole shallots and mushrooms until golden. Add garlic and tomato purée, cooking for 1 minute.

Stir in the flour to coat the vegetables, then pour in the red wine and beef stock. Scrape up any browned bits from the bottom of the pot.

Return the beef and its juices to the pot along with the thyme and bay leaves. Cover and simmer on low heat (or bake at 150°C/300°F) for 2.5 to 3 hours until the beef is melt-in-your-mouth tender.



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INGREDIENTS

1. Assemble the Pie & Sides

2.

Dauphinoise Potatoes: Finely slice the potatoes. Layer them in a buttered baking dish. Warm the cream, milk, and crushed garlic together, season well, and pour over the potatoes. Bake at 180°C (350°F) for 45–50 minutes until golden and bubbling.

3.

Assemble Pie: Transfer the cooled beef filling into a pie dish. Brush the rim with egg wash, lay the puff pastry over the top, trim, crimp the edges, and score a small vent in the center. Brush liberally with egg wash and bake at 200°C (400°F) for 25–30 minutes until puffed and deep golden brown.

4.

Carrots & Peas: Roast the Chantenay carrots at 190°C for 25 minutes until tender and caramelized. Boil the petit pois for 3 minutes and toss with butter.

5.

 **Board Care Note:** Resting & Carving Hot Meats

6.

When resting roasts or serving pies on your handcrafted butcher block:

7.

Apply a light coat of food-grade mineral oil prior to serving to create a moisture barrier.

8.

After serving, wipe down with warm water, coarse salt, and a lemon half to naturalize juices and keep the wood grain pristine.

For the Sides:

400g Chantenay Carrots (tossed in 1 tbsp honey & olive oil)

300g Petit Pois Peas (tossed in butter & fresh mint)

600g Maris Piper Potatoes, 200ml Double Cream, 100ml Whole Milk, 1 Clove Garlic (for Dauphinoise)



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