
BEEF CHEEK AND DILMAH YATA WATTE PIE WITH CURRY LEAF CHIPS



Food : Appetisers

Ingredients

- 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

- 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.

The range of Dilmah Tea used :

- Dilmah Watte Boutique Tea

The variety of Dilmah Tea used in the recipe :

- Yata Watte