

LUYANDA MAFANYA'S STEAK AND KIDNEY POT PIE

Suitable for pie fans looking for a smoker challenge.

To celebrate Heritage Day, we paired up with a variety of local foodies and asked them to put their own braai spin on a favourite Mzansi dish. Private chef and food blogger Luyanda Mafanya created this meaty pot pie, prepared on a Megamaster Coalsmith Series Alpha Grill & Smoker.



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Total Time: 2.5 hours
Prep Time: 30 minutes
Cook Time: 2 hours
Serves: 2 - 4 people

INGREDIENTS

30ml oil
500g cubed beef
500g ox kidney
1 onion, finely chopped
400ml beef stock
3 sprigs thyme
3 bay leaves
2 teaspoon tomato paste
1 tablespoon crushed garlic
1 tablespoon Steak & Chops spice
1 tablespoon Barbecue spice
2 tablespoons Worcestershire sauce
Puff pastry
1 egg, beaten
2 tablespoons flour
Salt and pepper to taste

INSTRUCTIONS:

1. Soak a handful of oak wood chips for at least 30 minutes before braaing.
2. Preheat your Megamaster Coalsmith Series Alpha Grill & Smoker to a high heat and add wood chips.
3. Season steak and kidney with salt and pepper.
4. Heat oil in a pan over a hot fire.
5. Brown steak and kidney, remove and set aside.
6. In the same pan, add onion, spices, garlic, thyme and bay leaves. Fry for 2-3 minutes or until translucent.
7. Deglaze pan with stock. Add tomato paste and Worcestershire sauce, and dissolve flour in the pan.
8. Stir together and close the smoker to leave to simmer for about 30 minutes until thickened.
9. When pie filling is ready, transfer filling into Megamaster 1/4 Potjie pots.
10. Cover the pots with puff pastry, seal the edges with a fork and brush the top with the egg wash.
11. Get the smoker up to 180°C and add a handful of soaked oak wood chips to your hot coals.
12. Place potjie pots in the main chamber of the smoker, cover and allow to bake for 1 hour, until top is golden.
13. Serve hot.

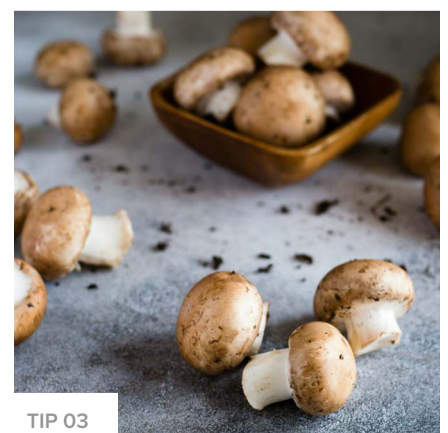
MEGAMASTER RECIPE TIPS



Maintain the heat of your Megamaster smoker by adding more hot coals.



Ensure store-bought puff pastry is completely thawed before using.



If you can't find kidneys, or if you don't enjoy them, you can replace with mushrooms.