

Short Rib Wellington Potpie

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2 1/4	pounds	boneless beef shortrib - 1" dice kosher salt and freshly ground black pepper
2	tablespoons	olive oil
1/4	pound	prosciutto - 1/4" squares
3/4	pound	potatoes - diced
8	tablespoons	unsalted butter - cut into cubes
1/2	cup	all-purpose flour
1/2	cup	red wine
1 1/2	tablespoons	beef demi-glace
3	cups	beef stock
1	teaspoon	chopped fresh thyme
1		bay leaf
1 1/2	cups	pearl onion
1/4	cup	chopped flat leaf parsley
1	sheet	puff pastry - 10-11"
1		egg + 1 tsp water - lightly beaten

Preheat oven to 325.

Season beef with salt and pepper. In 3.5 qt wide Dutch oven over medium-high heat, warm oil. Working in batches, brown beef on all sides, 8-10 minutes per batch. Transfer to bowl. Reduce heat to medium. Add prosciutto, cook until crisp, 6-8 minutes. Add to bowl with beef, increase heat to med-high, cook potatoes about 8 minutes. Add to bowl with beef.

Pour off excess fat in pot. Return pot to med heat and add butter to melt. Stir in flour, stirring constantly, 2-3 minutes. Whisk in wine and demi-glace; cook 1 minute. Slowly whisk in stock, bring to a simmer. Add thyme, bay leaf, pearl onions, beef, prosciutto and potatoes. Lightly season with salt and pepper. Cover pot, bake until tender, 2-2.5 hours. Discard bay leaf; spoon off excess fat; stir in parsley.

Increase oven to 400. Place puff pastry sheet on lightly floured surface. Using sharp knife, score pastry with diagonal lines 2" apart, forming diamond pattern. Brush edge of pot with water, brush pastry with egg mixture. Place pastry, egg wash side up, over pot. Press edges to seal. Trim overhang to 1". Transfer to oven; bake until puffed and golden brown, 20-25 minutes. Let rest 10 minutes.