

# *InterWined.com's*

## InterWined's Own Cumberland Pie

### Recipe:

4 good-sized potatoes, peeled and cubed  
200ml tub of crème fraiche (similar to soured cream)  
Diced beef  
1 red onion  
7 cloves of garlic  
1 pummet of mushrooms (chestnut or shitake)  
½ bottle of red wine  
Olive Oil  
1 cup beef stock  
Grated cheddar cheese

1. Pre-heat the oven to 200°C, and boil the potatoes until cooked and soft
2. While the potatoes boil, chop the garlic and onion
3. Heat the oil in a large saucepan (Start on a high heat and then take the temp to medium)
4. Add the garlic and onion and butter and sweat them. The onion should start to turn clear
5. Try not to let the garlic turn too brown and stick to the pan
6. Add the diced beef and cook until brown
7. Deglaze the pan with the red wine and beef stock
8. Allow the liquid to boil and begin to reduce, before adding the mushrooms, paprika, and ground pepper
9. Cover and cook until the liquid has reduced by half
10. Once reduced, remove the saucepan from the heat and transfer into an oven-proof casserole dish
11. Take the cooked potatoes and drain any remaining water from the pot
12. Add the crème fraiche and ground pepper and mash until smooth
13. Spoon the mashed potatoes to form a lid over the meat in the casserole; be sure to spoon around the outside of the casserole first to seal the dish and ensure that any of the liquid transferred from the saucepan with the meat does not escape
14. Cover with grated cheddar cheese and place in the oven for 15-20 minutes before serving

**Wine Pairing:** The Spanish 2004 Sangre de Torro from Miguel Torres might not 'Blow the Bank' with its £5.49 price tag (available at supermarkets everywhere) and slight air of ubiquity (again, available at supermarkets everywhere), but don't hold those things against it.

Made of Garnacha and Cariñena, the Sangre de Torro or Bull's Blood is commonly hailed as a great Catalan table wine; and that's not intended as an insult. This is a wine for serving with roasts and casseroles and all matter of traditional comfort foods. Its rich mix of blackberry, current, and pepper gives added flavour to the sweated onions and meaty vegetables such as the mushrooms featured in this week's pie, during their preparation. And, once in the oven, it serves as an excellent blanket in which to wrap the meat under a heavy lid of mashed potatoes and grated cheese, ensuring that meat is tender, juicy, and slightly sweet. A comfort wine for comfort foods.