Scotch Pie

A traditional peppery spiced scotch pie.

Method

	Ingredients	%	Example Batch (g)
1	BEEF (70/30 VL)	40.0%	4,000
2	COMPLETE SCOTCH PIE MIX 10 KG SACK, SJ# SE50110F	10.0%	1,000
3	ICED WATER	50.0%	5,000
		100%	**10,000**

1 Mince meat through a 5mm plate
2 Add seasoning and mix
3 Add water and mix again
4 Re-mince through a 5mm plate
5 Fill into pastry casings

Cooking Suggestion

Pre-heat oven to 180°C place the pie in the centre of the oven and cook for 15-20mins. Ensure pie is piping hot before servin

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery
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