

Low Salt Scotch Pie

A traditional peppery spiced scotch pie.

Method

Ingredients

		%	Example Batch (g)
1	BEEF (70/30 VL)	40.0%	4,000
2	LOWER SALT SCOTCH PIE 1KG PACK, SJ# SE51033	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 serving

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547