

Onion Bridie

A family favourite, or just good for a snack, the onion bridie.

Method

Ingredients	%	Example Batch (g)
1 ONION BRIDIE MIX 1KG PACK, SJ# SE50131	16.0%	1,600
2 BEEF (70/30 VL)	32.0%	3,200
3 WATER	52.0%	5,200
	100%	10,000

- 1 Mince meat through a 5mm plate
- 2 Add seasoning and mix
- 3 Add water and mix again
- 4 Fill into the pastry, and fold
- 5 Cut a small slit in the top, then glaze
- 6 Cook in a pre heated oven at 250 degrees C for 10 minutes
- 7 Remove from oven, and allow to cool

Cooking Suggestion

Pre-heat oven to 180°C place the product in the centre of the oven and cook for 15-20mins. Ensure the product 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**

© 2026
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