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
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