

## 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
		<b>100%</b>	<b>10,000</b>

- 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](http://www.scobiesdirect.com)

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