Scotch Pie

A traditional peppery spiced scotch pie.

Method

	Ingredients	%	Example Batch (g)
1	BEEF (70/30 VL)	40.0%	4,000
2	SCOTCH PIE SEASONING 15Kg PAIL, SJ# SE50011	2.5%	250
3	KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002	7.5%	750
4	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 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**

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