

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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