Steak Pie

Our best selling, award winning Steak Pie Seasoning and Gravy Thickener, which is ideal for a steak and kidney pie or added to meat as a gravy. Usage rate for this product is 5% in a pie and 10% in a gravy.

Method

	Ingredients	%	Example Batch (g)
1	STEAK PIE SEASONING AND GRAVY THICKENER 1KG, SJ# SE41864	5.0%	500
2	DICED BEEF	50.0%	5,000
3	WATER	45.0%	4,500
		100%	**10,000**

1. Pre-mix the gravy powder with a small quantity of water or stock to form a paste
2. Add the paste to the remainder of the water, and bring to the boil, stirring continuously
3. Mix the cooked meat with the gravy 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**

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