

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 10KG, SJ# SE40030F | 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 20-30mins. Turn during cooking. 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

© 2026

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail:info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547