

Low Salt Steak Pie

Based on our best selling Steak Pie Seasoning and Gravy Thickener but with reduced salt. This seasoning creates a rich, thick pie filling or gravy.

Method

Ingredients	%	Example Batch (g)
1 LOW SALT STEAK PIE SEASONING AND GRAVY 10KG, SJ# SE41892	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

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