Low Salt Steak Pie

Based on our best selling Steak Pie Seasoning and Gravy Thickener but with reduced salt. This seasonig 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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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