Dark Gravy Steak Pie

Dark Steak pie mix: a rich dark mix ideal for perfect steak pies, steak and kidney pies or minced rounds.

Method

	Ingredients	%	Example Batch (g)
1	STEAK PIE DARK GRAVY MIX 1KG PACK, SJ# SE40061	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



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