

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



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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