

Dark Gravy Steak Pie

Our traditional Dark Gravy Mix is perfect for meat pies, adding a rich and moreish flavour profile.

Method

Ingredients

- 1 DARK GRAVY MIX 10.89Kg SACK, SJ# SE40065
- 2 DICED BEEF
- 3 WATER

%	Example
Batch (g)	Batch (g)
5.0%	500
50.0%	5,000
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