Dark Gravy Steak Pie

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

Method

	Ingredients	%	Example Batch (g)
1	DARK GRAVY MIX 10.89Kg SACK, SJ# SE40065	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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