

Pork Pie

A firm family favourite, ideal to eat on the go!

Method

Ingredients

		%	Example Batch (g)
1	PORK SHOULDER	53.5%	5,350
2	PORK BELLY (60/40 VL)	25.0%	2,500
3	SMOKED BACON	15.0%	1,500
4	PORK PIE SEASONING 1KG PACK, SJ# SE50925	2.5%	250
5	COLD WATER	4.0%	400
		100%	10,000

- 1 Mince or finely chop the pork shoulder
- 2 Mince half of the pork belly and chop the other half
- 3 Cube the bacon
- 4 Mix together in a large bowl all of the ingredients
- 5 Fill mixture into pie shells and cover with pastry
- 6 Cook in a pre-heated oven at 180 degree C for 30 mins
- 7 Reduce the oven temperature to 160 degrees and cook for a further 90 minutes until golden brown

Serving Suggestion



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

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