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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