

Creamy Pepper Beef Pie

Method

Ingredients

	%	Example Batch (g)
1 CREAMY PEPPER PIE MIX 1KG PACK, SJ# SE41125	5.0%	50
2 STOCK OR WATER	50.0%	500
3 DICED BEEF	45.0%	450
	100%	1,000

- 1 Add a little cold water to the mix and then mix to a paste
- 2 Add the paste to the stock and cooked meat and bring to the boil
- 3 Simmer for ten minutes
- 4 Fill into pie shells

Cooking Suggestion

Preheat oven to 220°C. Place pies on a baking tray and bake for 35-40 minutes until golden brown. Ensure chicken is cooked thoroughly.

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

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