

Lamb Pies

Method

Ingredients

		%	Example Batch (g)
1	DICED LAMB SHOULDER	46.5%	5,000
2	SLICED MUSHROOMS	14.0%	1,500
3	DICED RED ONIONS	9.3%	1,000
4	TINNED CHOPPED TOMATOES	3.7%	400
5	FLOUR	1.9%	200
6	SINGLE CREAM	1.4%	151
7	GREEK DESIRE MARINADE 2.3KG BOTTLE, SJ# MM12631	23.3%	2,500
		100%	10,750

- 1 Add the lamb, marinade, mushrooms, red onions and tinned chopped tomatoes to a large pot
- 2 Cook until the meat is tender
- 3 Add the cream, stir and cool quickly
- 4 If you require a thinner sauce, water can be added to achieve the desired consistency
- 5 Fill into pie cases and glaze with a beaten egg
- 6 Bake at 180°C for 20-25 mins until pastry is 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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