

## Scotch Pie

A traditional peppery spiced scotch pie.

### Method

Ingredients	%	Example Batch (g)
1 BEEF (70/30 VL)	40.0%	4,000
2 COMPLETE SCOTCH PIE MIX 10 KG SACK, SJ# SE50110F	10.0%	1,000
3 ICED WATER	50.0%	5,000
	<b>100%</b>	<b>10,000</b>

- 1 Mince meat through a 5mm plate
- 2 Add seasoning and mix
- 3 Add water and mix again
- 4 Re-mince through a 5mm plate
- 5 Fill into pastry casings

### Cooking Suggestion

Pre-heat oven to 180°C place the pie in the centre of the oven and cook for 15-20mins. Ensure pie is piping hot before serving

### Serving Suggestion

Image: Scotch Pie

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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