

Scotch Pie

A traditional peppery spiced scotch pie.

Method

Ingredients	%	Example Batch (g)
1 BEEF (70/30 VL)	40.0%	4,000
2 SCOTCH PIE SEASONING 15Kg PAIL, SJ# SE50011	2.5%	250
3 KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002	7.5%	750
4 ICED WATER	50.0%	5,000
	100%	10,000

- 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 product in the centre of the oven and cook for 15-20mins. Ensure the product 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

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