

## Dark Gravy Steak Pie

Our traditional Dark Gravy Mix is perfect for meat pies, adding a rich and moreish flavour profile.

### Method

#### Ingredients

|   |  | %           | Example Batch (g) |
|---|--|-------------|-------------------|
| 1 | DARK GRAVY MIX 10.89Kg SACK, SJ# SE40065 | 5.0%        | 500               |
| 2 | DICED BEEF                               | 50.0%       | 5,000             |
| 3 | WATER                                    | 45.0%       | 4,500             |
|   |  | <b>100%</b> | <b>10,000</b>     |

- 1 Pre-mix the gravy powder with a small quantity of water or stock to form a paste
- 2 Add the paste to the remainder of the water, and bring to the boil, stirring continuously
- 3 Mix the cooked meat with the gravy and allow to cool

### Cooking Suggestion

Pre-heat oven to 180°C place the product in the centre of the oven and cook for 20-30mins. Turn during cooking. Ensure the product is piping hot before serving.

### Serving Suggestion



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

© 2025

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS  
Tel: 01355 237041 Fax: 01355 263585 e-mail: [info@scobiesdirect.com](mailto:info@scobiesdirect.com)

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE  
Tel: 028 9084 1025 Fax: 028 9084 3547