

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 |
| | | 100% | 10,000 |

- 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

Image: Dark Gravy Steak Pie

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

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