



The  
trusted  
choice.

# EOI Spiced pork and beef pie

Group	g/ml	Ingredients	Method
		<b>EOI Flex puff pastry or EOI puff pastry chopped in</b>	Make up in the usual manner.
1	1200 1200 60 120 60 12 6 5	Diced chuck steak Diced pork shoulder Ground coriander Salt Ground black pepper Ground nutmeg Ground allspice Ground cloves	Mix the spices together then rub into the meat and let Marinate for a minimum 1 hour.
2	1800 150 300	Onions sliced Minced garlic Diced bacon	Cook on stove until onion is soft, then add meat mixture and brown slightly.
3	120 120 150 5	Brandy Red wine vinegar Worcestershire sauce Dried thyme	Add to the pot once meat has been browned and simmer for 1 minute.
4	1500 30	Water Beef stock powder	Add and simmer until meat is tender.
5	480 240	Cold water Col flo	Mix together. Bring meat to boil, add thickener to the meat mixture and thicken. Allow to cool before putting filling into pies.
		<b>EOI pie bottom pastry</b>	Make up in the usual manner.
	<b>7558</b>	<b>TOTAL WEIGHT</b>	

**Baking:** 230°C for 15-20 minutes

**Make up Procedure:** Line, fill & top pies in the normal manner.

**Freezing:** Meat pie fillings are suitable for freezing in a baked or unbaked state and are completely freeze - thaw stable.

**Recipe uses:**  
EOI Flex

