Mince and cheese pies

NZBK-049 · Pies Pastries And Savouries · 12 individual pies

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

1.1 kg shortcrust pastry

700 g lean beef mince

150 g onion

300 mL beef stock

25 g plain flour

200 g tasty cheese

15 mL canola oil

1 egg

3 g salt

2 g pepper

PREPARATION

1. Brown mince and onion in oil, stir in flour, add stock and season.
2. Simmer until thick and meat is fully cooked.
3. Cool under the food control plan.
4. Line tins, add filling and cheese, lid, vent and egg wash.
5. Bake at 200°C for 23–30 min until pastry is cooked and filling reheated through.

ALLERGEN CHECK

Wheat, milk, egg. Check stock and pastry.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-049-mince-and-cheese-pies