Steak and mushroom pies

NZBK-050 · Pies Pastries And Savouries · 12 individual pies

INGREDIENTS

1.1 kg shortcrust pastry

800 g diced beef

220 g mushrooms

130 g onion

350 mL beef stock

30 g plain flour

20 mL oil

1 egg

3 g salt

2 g pepper



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Brown beef in oil and soften onion and mushrooms.

2. Add flour, stock and seasoning and simmer until beef is tender and gravy thick.

3. Cool under the plan.

4. Fill lined tins, add lids, vent, egg wash and bake at 200°C for 24–31 min.

ALLERGEN CHECK

Wheat, egg. Check stock and pastry for milk.

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-050-steak-and-mushroom-pies