



Beef RENDANG Pie

We've teamed up with EOI bakery to make winter warmer with this Beef Rendang Pie. Give the recipe a try!

INGREDIENTS

INGREDIENTS	WEIGHT
BASE PASTRY	
Mauri Eagle Pie & Pastry Flour	2.000kg
Salt	0.060kg
Milk Powder	0.050kg
EOI Vantage or EOI Trio	1.100kg
Water	1.500kg
Mauri Finetex Hi Ratio Cake Flour	2.000kg
Baking Powder	0.050kg
PUFF PASTRY	
Mauri Eagle Pie & Pastry Flour	2.000kg
Water	1.100kg
Salt	0.020kg
EOI Pastrex or EOI Perfex Ready Bits	1/2 Paste: 1.000kg 3/4 Paste: 1.500kg
PIE FILLING	
Group 1	
Habanero Chilli's	0.240kg
Chopped Onion	0.250kg
Garlic	0.120kg


INGREDIENTS
WEIGHT

Lemongrass Paste

0.150kg

Minced Ginger

0.080kg

Canola Oil

0.060kg

Group 2

Diced Chicken Thighs

2.000kg

Group 3

Cinnamon

0.004kg

Clove Powder

0.002kg

Star Anise (to be removed)

6 each

Cardamom Powder

0.010kg

Lemongrass Paste

0.030kg

Coconut Cream

0.800kg

White Vinegar

0.010kg

Finely Chopped Bottled Kaffir Leaves

0.010kg

Desiccated Coconut

0.040kg

Brown Sugar

0.040kg

Salt

0.008kg

Group 4

Cold Water

0.180kg

Col Flo

0.090kg



PRODUCTS

16877 Eagle Pie & Pastry Flour 25kg; 28310 Finetex Hi Ratio Cake Flour 25kg

METHOD

BASE PASTRY

1. Place Mauri Eagle Pie & Pastry Flour, salt, milk powder and EOI Vantage or EOI Trio in a spiral mixer and mix with a dough hook on low speed. Rub together until EOI Vantage or EOI Trio is well distributed.
2. Add water and mix well to a clear dough.
3. "Add Mauri Finetex Hi Ratio Cake Flour & baking powder and mix to a clear smooth dough. Be careful not to over mix.

**Note: Baking powder is optional and used at 1.5%. It softens the dough and helps combat shrinkage."*

PUFF PASTRY

1. Place the water in the machine bowl first. Add Mauri Eagle Pie & Pastry Flour and salt and mix with a dough hook until almost clear (approximately 3-4 minutes).
2. "Add EOI Pastrex or Perfex Ready Bits and lightly mix. Ready Bits should still be visible. Mould up lightly and rest 5-10 minutes. Now proceed to give 4 to 5 half turns rolling each time to about 75x40cm before folding. Allowing resting period after 2nd and 4th turn.

**Note: the dough requires 4 to 5 half turns resting after every 2nd half turns. Allow 15 minutes rest before rolling and cutting."*

PIE FILLING

1. Add group 1 into a food processor and chop until it is fine.
2. Brown steak in batches and remove from the pot.
Add Group 1 to the pot and cook the spice paste on a medium heat for 3 minutes.
Return meat back to the pot and mix into spice paste.



3. Add group 3 to the pot and stir to combine.
Bring to the simmer, cover and cook until the meat is tender. Once meat is tender, remove the star anise.
4. Bring back to the boil and mix in cold water and Col Flo.
Cook and stir for 2 minutes and then remove from heat.
Allow to cool before putting filling into pies.

BAKING INSTRUCTIONS

1. Line, fill and top pies in the normal manner.
2. Bake at 230°C for 15-20 minutes.