



Beef STROGANOFF Pie

The winner of the Pie Time Championship hosted on our Instagram Stories! Beef Stroganoff 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	
Coarse Beef Mince	0.408kg
Hot Water	0.408kg

**INGREDIENTS****WEIGHT****Group 2**

Meat Pie Mix Complete	0.082kg
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Cold Water	0.102kg
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Group 3

Mushrooms	0.240kg
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Milk Powder (Full Cream)	0.122kg
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Tomato Paste	0.100kg
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Garlic Crushed	0.030kg
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Mustard (Mild)	0.030kg
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Topping

Egg Wash	
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Grated Mushrooms	Approximately 0.005kg per pie
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PRODUCTS

16877 Eagle Pie & Pastry Flour 25kg; 28310 Finetex Hi Ratio Cake Flour 25kg; 16598 Pie Mix Complete 15kg

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 (approximatley 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 Coarse Beef Mince and Hot Water to a pot. Stir in well and bring to boil.
2. Whisk Meat Pie Mix Complete and Cold Water until free of lumps. Add into boiling meat and stir. Bring back to boil and remove from heat.
3. Cool meat and stir in Group 3 ingredients until fully combined.
Allow to cool before putting filling into pies.
4. Deposit into pie shells and cover with Puff Pastry.
5. Apply egg wash, cut vent with sharp knife and top with grated mushrooms.

BAKING INSTRUCTIONS

1. Bake at 210°C until golden brown.