



Chocolate Chilli Beef Pie

We've teamed up with EOI bakery to make winter warmer with this Chocolate Chilli Beef 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	
Chopped Spicy Cured Sausage	0.600kg
Group 2	


INGREDIENTS
WEIGHT

Diced Onion	0.600kg
Ground Coriander	0.010kg
Cumin	0.030kg
Cinnamon	0.010kg
Dried Chilli Flakes	0.005kg
Minced Garlic	0.060kg

Group 3

Diced Chuck Steak	2.000kg
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Group 4

Water	0.700kg
Scotch	0.100kg
Diced Tomato	0.800kg
Tomato Paste	0.100kg
Beef Stock Powder	0.030kg
Ground Black Pepper	0.008kg
Salt	0.015kg
Dark Chocolate (85% Cocoa)	0.160kg

Group 5

Cold Water	0.200kg
Col Flo	0.100kg



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. Cook chopped spicy cured sausage in a pot to release the fat and until crispy. Then remove from pot.
2. Add onions to pot and cook for 5 minutes. Then add remaining Group 2 ingredients and cook for a further 2 minutes.



3. Add diced chunk steak to the pot as well as the sausage. Stir through and coat the meat in with the spices.
4. Add Group 4 to the pot and stir to combine. Bring to a simmer and cook until meat is tender.
5. 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.