



French Onion Pie

Flaky golden pastry filled with deeply caramelised onions and a rich, savoury filling. Baked until golden brown for pure French onion indulgence.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
BASE PASTRY	
Mauri Eagle Pie & Pastry Flour	4.000kg
Salt	0.060kg
Milk Powder	0.030kg
Vegetable Shortening	1.200kg
Water	1.500kg
Baking Powder (Optional)	0.050kg
PUFF PASTRY	
Mauri Eagle Pie & Pastry Flour	2.000kg
Water	1.100kg
Salt	0.020kg
Puff Pastry Nuggets	1.000kg
PIE FILLING	
Group 1 - Meat Mixture	
Coarse Mince Meat	1.000kg
Hot Water	1.000kg
Group 2 - Pie Mix Slurry	
Mauri Pie Mix Complete	0.200kg
Cold Water	0.250kg



INGREDIENTS	WEIGHT (KG OR L)
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Group 3 - French Onion Mix	
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French Onion Soup Mix	0.120kg
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Fresh Diced Onion	0.320kg
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TOPPINGS	
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Caramelised Onion	0.200kg
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Gruyere (Diced)	0.400kg
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PRODUCTS

16598 Pie Mix Complete 15kg; 16877 Eagle Pie & Pastry Flour 25kg

METHOD

CARAMELISED ONION

1. Slice the onions.
2. Saute over low heat, stirring regularly, until softened, lightly caramelised and cooked through.

BASE PASTRY

1. Place the Mauri Eagle Pie & Pastry Flour, salt, milk powder, baking powder (if using), and vegetable shortening into a spiral mixer fitted with a dough hook.
2. Mix on low speed until the shortening is evenly distributed through the dry ingredients.
3. Add the water and mix until a smooth, clear dough forms.



PUFF PASTRY

1. Place the water in the mixer first, then add the Mauri Eagle Pie & Pastry Flour and salt.
2. Mix with the dough hook until the dough is almost clear, about 3-4 minutes.
3. Add the pastry nuggets and mix lightly so the nuggets remain visible.
4. Mold the dough lightly and rest for 5-10 minutes.
5. Give the dough 4-5 half turns, rolling each time to approximately 75 x 40 cm before folding.
6. Rest the dough after the 2nd and 4th turns.

PIE FILLING

1. To make the meat mixture, Place Group 1 to a pot and bring to the boil.
2. In a separate bowl, make the pie mix slurry by mixing Group 2 until smooth and free from lumps.
3. Add pie mix slurry to the boiling meat mixture, stirring continuously to combine.
4. Return to the boil, then remove from the heat.
5. Stir in Group 3 into the mixture until fully combined.
6. Allow the pie filling to cool before depositing into the pie cases.

ASSEMBLY

1. Line the pie tins with the base pastry and deposit the cooled pie filling.
2. Before adding the puff pastry lid, top each pie with caramelised onion and diced gruyere.
3. Cover with the puff pastry and finish the pies in the usual manner.
4. Bake at 230°C until fully baked and golden.