

SPECIALTY CAKE, BISCUIT & PASTRY FLOUR, SPECIALTY FLOURS

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 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
Lemongrass Paste	0.150kg
Minced Ginger	0.080kg
Canola Oil	0.060kg
Group 2	
Diced Chicken Thighs	2.000kg
Group 3	
Cinnamon	0.004kg

INGREDIENTS	WEIGHT
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

METHOD

BASE PASTRY

STEP 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.

STEP 2

Add water and mix well to a clear dough.

STEP 3

Add MAURI Finetex 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

STEP 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).

STEP 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

STEP 1

Add group 1 into a food processor and chop until it is fine.

STEP 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.

STEP 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.

STEP 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

STEP 1

Line, fill and top pies in the normal manner.

STEP 2

Bake at 230°C for 15-20 minutes.

FREEZING

Meat pie fillings are suitable for freezing in a baked or unbaked state and are completely freeze - thaw stable.

This recipe was created by one of our partners - EOI Bakery.

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