

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

| 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.

Product is best enjoyed on the day of the bake. Storage temperature: either hot above 60°C or refrigerated below 5°C.

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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