

**SPECIALTY CAKE, BISCUIT & PASTRY FLOUR, SPECIALTY FLOURS**

## **BEEF STROGANOFF PIE**

The winner of the Pie Time Championship hosted on our Instagram Stories! Beef Stroganoff Pie. Give the recipe a try!

### **INGREDIENTS**

<b>INGREDIENTS</b>	<b>WEIGHT</b>
<b>BASE PASTRY</b>	
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
<b>PUFF PASTRY</b>	
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
<b>PIE FILLING</b>	
<b>Group 1</b>	
Coarse Beef Mince	0.408kg
Hot Water	0.408kg
<b>Group 2</b>	
Meat Pie Mix Complete	0.082kg
Cold Water	0.102kg
<b>Group 3</b>	
Mushrooms	0.240kg
Milk Powder (Full Cream)	0.122kg
Tomato Paste	0.100kg
Garlic Crushed	0.030kg

## INGREDIENTS

## WEIGHT

Mustard (Mild)	0.030kg
Topping	
Egg Wash	
Grated Mushrooms	Approximately 0.005kg per pie

## 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 Perflex 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 2<sup>nd</sup> and 4<sup>th</sup> turn.

*\*Note: the dough requires 4 to 5 half turns resting after every 2<sup>nd</sup> half turns. Allow 15 minutes rest before rolling and cutting.*

### PIE FILLING

#### STEP 1

Add Coarse Beef Mince and Hot Water to a pot. Stir in well and bring to boil.

#### STEP 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.

#### STEP 3

Cool meat and stir in Group 3 ingredients until fully combined.

Allow to cool before putting filling into pies.

**STEP 4**

Deposit into pie shells and cover with Puff Pastry.

**STEP 5**

Apply egg wash, cut vent with sharp knife and top with grated mushrooms.

**BAKING INSTRUCTIONS**

**STEP 1**

Bake at 210°C until golden brown.

*The Base & Puff Pastry recipe was created by one of our partners - EOI Bakery.*

[Find EOI Bakery products here.](#)