

SPECIALTY CAKE, BISCUIT & PASTRY FLOUR, SPECIALTY FLOURS

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

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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

Chopped Spicy Cured Sausage	0.600kg
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Group 2

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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INGREDIENTS

WEIGHT

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

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

Cook chopped spicy cured sausage in a pot to release the fat and until crispy. Then remove from pot.

STEP 2

Add onions to pot and cook for 5 minutes. Then add remaining Group 2 ingredients and cook for a further 2 minutes.

STEP 3

Add diced chunk steak to the pot as well as the sausage. Stir through and coat the meat in with the spices.

STEP 4

Add Group 4 to the pot and stir to combine. Bring to a simmer and cook until meat is tender.

STEP 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

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.

[Find EOI Bakery products here.](#)