

## OTHER BAKERY ITEMS

# 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

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### WEIGHT (KG OR L)

#### BASE PASTRY

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

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	
Pie Mix Complete	0.200kg
Cold Water	0.250kg
Group 3 - French Onion Mix	
French Onion Soup Mix	0.120kg

## INGREDIENTS

Fresh Diced Onion

## WEIGHT (KG OR L)

0.320kg

## TOPPINGS

Caramelised Onion

0.200kg

Gruyere (Diced)

0.400kg

## METHOD

### CARAMELISED ONION

#### STEP 1

Slice the onions.

#### STEP 2

Saute over low heat, stirring regularly, until softened, lightly caramelised and cooked through.

### BASE PASTRY

#### STEP 1

Place the Pie & Pastry Flour, salt, milk powder, baking powder (if using), and vegetable shortening into a spiral mixer fitted with a dough hook.

#### STEP 2

Mix on low speed until the shortening is evenly distributed through the dry ingredients.

#### STEP 3

Add the water and mix until a smooth, clear dough forms.

### PUFF PASTRY

#### STEP 1

Place the water in the mixer first, then add Pie & Pastry Flour and salt.

#### STEP 2

Mix with the dough hook until the dough is almost clear, about 3-4 minutes.

### STEP 3

Add the pastry nuggets and mix lightly so the nuggets remain visible.

### STEP 4

Mold the dough lightly and rest for 5-10 minutes.

### STEP 5

Give the dough 4-5 half turns, rolling each time to approximately 75 x 40 cm before folding.

### STEP 6

Rest the dough after the 2nd and 4th turns.

## PIE FILLING

### STEP 1

To make the meat mixture, Place Group 1 to a pot and bring to the boil.

### STEP 2

In a separate bowl, make the pie mix slurry by mixing Group 2 until smooth and free from lumps.

### STEP 3

Add pie mix slurry to the boiling meat mixture, stirring continuously to combine.

### STEP 4

Return to the boil, then remove from the heat.

### STEP 5

Stir in Group 3 into the mixture until fully combined.

### STEP 6

Allow the pie filling to cool before depositing into the pie cases.

## ASSEMBLY

### STEP 1

Line the pie tins with the base pastry and deposit the cooled pie filling.

**STEP 2**

Before adding the puff pastry lid, top each pie with caramelised onion and diced gruyere.

**STEP 3**

Cover with the puff pastry and finish the pies in the usual manner.

**STEP 4**

Bake at 230°C until fully baked and golden.

Pie Mix Complete Product Code: 36278 15kg

Eagle Pie & Pastry Flour Product Code: 16877 25kg