

SPECIALTY CAKE, BISCUIT & PASTRY FLOUR, SPECIALTY FLOURS

SMOKEY MEAT & BOURBON PIE

Winter has arrived, and we have teamed up with EOI Bakery to bring some Pie inspiration! This Smokey Meat & Bourbon pie is sure to warm-up those cold hands on a Winter's Day. 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	
Preferred Meat	1.500kg
Group 2	
Water	0.500kg
Smokey BBQ Sauce	0.200kg
Bourbon	0.115kg
Liquid Hickory Smoke Flavour	0.012kg
Smoked Paprika	0.012kg
Garlic Powder	0.010kg
Onion Powder	0.010kg
Black Pepper	0.015kg

INGREDIENTS	WEIGHT
Salt	0.010kg
Beef Stock Powder	0.010kg
Group 3	
Cold Water	0.130kg
Col Flo	0.065kg

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

Brown meat in a pot.

STEP 2

Add Group 2 into the pot and bring to the boil. Cover and simmer until meat is cooked and tender.

STEP 3

Add cold water and col flo (Group 3) and mix for 2 minutes to thicken, 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.

TIPS

Use a good quality BBQ Sauce. Liquid hickory smoke flavour is available from good BBQ retailers. Make sure smoke flavour is measured accurately. May need to use an oral syringe.

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.](#)