



Steak, Stout and Shallot Pie

Using Lucas Gravy Mix p/n 62092

Product make up:

For a 20lb/9.0 kgs you will need the following:

Recipe:-

	%	lb	oz	Kgs
Beef Meat (Diced) (80vl)	57.0	11	6	5.13
Cold Water/ice	28.0	5	9	2.52
Stout	7.0	1	7	0.63
Gravy Mix p/n 62092	5.0	1	0	0.45
Shallots (sliced)	3.0	0	10	0.27
Total	100	20	0	9.0

*** Vegetables should be blanched, before adding to the mix**

Method:-

1. Cook the meat in all of the water until tender. Once cooked allow to cool slightly.
2. Blend the gravy mix in Ale or Stout (this depends on which of the above recipes you are following) to form a smooth blend.
3. The water that has evaporated/boiled off should be replaced before adding the gravy mix.
4. Add the blend to the cooked meat. At this stage, add the vegetables, stir well. Bring to the boil and then allow to simmer for five minutes.
5. Cool as quickly as possible and fill the Pie shells and then cover with lid.
6. Glaze the pies using Lucas Pastry Glaze p/n 62564. This should be done prior to and again 5 minutes before the end of baking.
7. Bake the pies @ 200°C/400°F/Gas 6, until internal temperatures reach 72°C.