



S22

Mini meat pies



Created by
Appliance

V-ZUG Ltd.
CombiSteamer V6000 from 2021

savoury pies made with minced beef

Filling

- 500 g minced beef
- Clarified butter for searing
- 1 onion, chopped
- 125 g champignons, coarsely chopped
- 1 clove of garlic, crushed
- 1 tbsp Worcestershire sauce
- 1 tsp salt
- Some pepper
- 1 tsp mild paprika powder
- 1 pinch of cayenne pepper
- 1½ tbsp white flour
- 250 g beef bouillon

Pies

- 2 rolled-out rectangular sheets of puff pastry
- Sunflower oil for greasing

Filling

Heat clarified butter in a wide frying pan. Sear the meat.
Add the rest of the ingredients up to and including the flour and cook over a medium heat for about 10 minutes, stirring occasionally. Pour in the beef bouillon and bring everything to the boil. Reduce the heat and simmer over a medium heat for 1 hour.
Allow to cool.





Pies

Grease the muffin tin.

Cut 12 rounds of about \varnothing 12 cm out of the puff pastry and line the muffin tin cups with them. Prick the pastry bases with a fork. Divide the filling evenly between the pastry cases.

Cut 12 rounds of about \varnothing 7 cm out of the remaining pastry. Place them on top of the filling. Pinch the edges together. Prick the puff pastry lid with a fork.

Baking

Put the muffin tin on a baking tray in the middle shelf position and bake at 200 °C for 40 minutes using the professional baking classical mode.

Leave to cool down a little before serving.

Cooking steps

Professional baking classical 200 °C for 40 Mins

Accessories

Muffin tin with 12 cups, each with about \varnothing 7 cm

Baking tray

