



# Mini meat pies

Recipe by V-ZUG Ltd.



|                 |                                |
|-----------------|--------------------------------|
| Preparation     | 1 Hrs 30 Mins                  |
| Resting<br>time | 10 Mins                        |
| Cooking<br>time | 35 Mins                        |
| Piece           | 12                             |
| Appliance       | CombairSteamer V2000 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

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Grease the muffin tin.

Cut 12 rounds of about ø 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 ø 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

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Put the muffin tin on a baking tray in the middle shelf position and bake at 200 °C for 35 minutes using the professional baking classical mode.

Leave to cool down a little before serving.

## Cooking steps

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**Professional baking classical 200 °C for 35 Mins**

## Accessories

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Muffin tin with 12 cups, each with about ø 7 cm

Baking tray

## Additional information

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