



# Mini meat pies



Preparation	1 Hrs 30 Mins
Resting time	10 Mins
Cooking time	35 Mins
Piece	12
Appliance	CombairSteamer V2000 from 2021

savoury pies made with minced beef

## Filling

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- 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

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

## Filling

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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  $\varnothing$  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

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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  $\varnothing$  7 cm

Baking tray

