# Mini meat pies

Recipe by V-ZUG Ltd.

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| 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

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 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

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

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

## Accessories

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

Baking tray

## Additional information

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