



Mini meat pies

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Piece 12

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

Additional information

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