Mini meat pies

Recipe by V-ZUG Ltd.



savoury pies made with minced beef

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

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

Created on	26.01.2022