

THE DALESMAN SAVOURY RANGE



Pork Pie Mixes

the very best for pork pies

	Champion	Pork Apple & Country Herb	Grand	5 Diamond	
	A rounded seasoning with pepper, coriander, celery & mace	Champion seasoning with added apple pieces and country herb	A rounded pork flavour with substantial white pepper notes	A peppery seasoning with added mace	

Key Product Information

- Pork Pie Mixes contain freeze thaw stable starches
- Designed to give a soft succulent eating texture
- Pre weighed packets for easy use - just add meat and water

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Recipes for Pork Pie Mixes



Ingredients	PORK APPLE & COUNTRY HERB Kg
Pork Meat	7.270
Pork Pie Mix	0.905
Water	0.905
Totals	9.080

- Method**
- 1 Mince the meat to the required size.
 - 2 Add the dry Pork Pie mix and mix together thoroughly.
 - 3 Add the water steadily, mix together and then leave to stand for approximately 10 minutes.
 - 4 Fill into pastry cases.
 - 5 For the BEST results, store the pork pie meat in a chiller for 12 hours to let the flavours mature.
 - 6 Fill into pastry and bake off at 425°F / 220°C for 40-45 mins.

Ingredients	CHAMPION Kg
Pork Meat	7.265
Pork Pie Mix	0.735
Water	1.080
Totals	9.080

- Method**
- 1 Mince the meat to the required size.
 - 2 Add the dry Pork Pie mix and mix together thoroughly.
 - 3 Add the water steadily, mix together and then leave to stand for approximately 10 minutes.
 - 4 Fill into pastry cases.
 - 5 For the BEST results, store the pork pie meat in a chiller for 12 hours to let the flavours mature.
 - 6 Fill into pastry and bake off at 425°F / 220°C for 40-45 mins.

Ingredients	GRAND Kg
Pork Meat	7.265
Pork Pie Mix	0.735
Water	1.080
Totals	9.080

- Method**
- 1 Mince the meat to the required size.
 - 2 Add the dry Pork Pie mix and mix together thoroughly.
 - 3 Add the water steadily, mix together and then leave to stand for approximately 10 minutes.
 - 4 Fill into pastry cases.
 - 5 For the BEST results, store the pork pie meat in a chiller for 12 hours to let the flavours mature.
 - 6 Fill into pastry and bake off at 425°F / 220°C for 40-45 mins.

Ingredients	5 DIAMOND Kg
Pork Meat	7.265
Pork Pie Mix	0.735
Water	1.080
Totals	9.080

- Method**
- 1 Mince the meat to the required size.
 - 2 Add the dry Pork Pie mix and mix together thoroughly.
 - 3 Add the water steadily, mix together and then leave to stand for approximately 10 minutes.
 - 4 Fill into pastry cases.
 - 5 For the BEST results, store the pork pie meat in a chiller for 12 hours to let the flavours mature.
 - 6 Fill into pastry and bake off at 425°F / 220°C for 40-45 mins.

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