



EOI Pie Time

Meat Pie Filling Pre-Mix

A premium dry mix, with a rich beef flavour to give the great Aussie meat pie a delicious taste every time.

The **trusted** choice.

Pie Time features

- Freeze-thaw stability.
- Is a complete premium premix of thickener, colour and flavour.
- Full beef flavour.
- High quality ingredients and spices, ensuring consistent results every time
- Adds an attractive beef colour to pies.
- Able to add other flavours if required.

Easy to prepare and use

- Can be removed from heat to thicken no need to be returned to heat.
- Complete mix which is easy to prepare.
- Use as a base and add your own spices to create a unique flavour.

Free pie making guide

- Order your FREE Pie Making Guide which includes recipes for pie pastry base, top and pie filling as well as hints and tips. Order yours from EOIbakery.com.au from the recipe section or contact your local EOI representative.



Proudly locally made

- Australian made by a local Australian owned company.



EOI Meat Pie Filling

Group	g/ml	Ingredients	Method
1	5000 6250	Minced steak - coarse Cold waterc	Bring group 1 to the boil. Then simmer for 5 minutes.
2	1000 1250	EOI Pie Time Cold water	Make a slurry of group 2, then remove from heat and thicken. There is no need to return to heat.
	13,500	Total weight	This quantity is suitable for a 20 litre bowl.



EOI Chunky Meat Pie Filling

Group	g/ml	Ingredients	Method
1	200 100 4000 1000	Finely chopped onion Canola oil Diced lean beef (3cm) Course mince beef	Heat oil, fry onions until soft then add meat and stir until browned off.
2	6250	Cold water	Add water. Bring to the boil then simmer until meat starts to break up.
3	1000 1250	EOI Pie Time Cold water	Make a slurry of group 3, then remove from heat and thicken. There is no need to return the meat to the heat.
	13,800	Total weight	This quantity is suitable for a 20 litre bowl.

Freezing:

EOI Pie Time is suitable for freezing in a baked or unbaked state and is completely freeze thaw stable.

Points of Importance:

1. This pie filling should be read in conjunction with your state legislation relative to meat percentage content.
2. Yield in size, scaling weighs and pastry thickness must be classed as variable, due to personal selection and left to the individual manufacturer.

Both recipes use:

EOI Pie Time

