



f&co minced beef & potato family plate pie

oven bake



The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

Executive Development Chef

cooking time: 50 minutes

To defrost the pies remove from the outer packaging & leave in the foil, place on a tray in the fridge uncovered.

Once fully defrosted bake within 24 hours.

Note: to cook from frozen, add an additional 10 minutes onto the cooking time, or until piping hot.

method

Pre heat your oven to 200°C / 180°C fan-assisted (gas 6).

Place the pie on a baking tray.

Place in the middle shelf of your oven and bake for 45 minutes until the pastry is golden & the filling piping hot, minimum core temperature of 75°C before removing & resting on a cooling wire for 20 minutes before serving.

serving suggestions

Serve with marrow fat peas, red or brown sauce & sliced white bloomer.

for best results, oven bake this cut

| Oven Temperatures | °C | °F | Gas Mark |
|-------------------|-------|-------|----------|
| Very Cool | 140°C | 275°F | 1 |
| Warm | 160°C | 325°F | 3 |
| Fairly Hot | 190°C | 375°F | 5 |
| Hot | 220°C | 425°F | 7 |
| Very Hot | 240°C | 475°F | 9 |

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