

Beef *Keema* Rendang Pasties



Ingredients

1kg minced beef
10g **Verstegen World Spice Blend Massala PURE**
400g **Kumar's Rendang Sauce**
20g **Verstegen Binding DS PURE**
40g **Verstegen Sambal Oelek PURE**
Verstegen World Grill Indian Mystery PURE, for brushing
100g onion, diced
100g frozen peas
15g coriander, chopped
12g salt
nigella seeds

Method

Combine the mince, **Verstegen Binding DS PURE** and **Verstegen World Spice Blend Massala PURE**.

Add the onion, peas, coriander, salt, **Verstegen Sambal Oelek PURE** and **Kumar's Rendang Sauce**. Mix until smooth and well combined.

Place into a boilable vacuum bag, vacuum pack and apply a piece of probe pad to the bag.

Steam in the Rational at 85°C with 100% steam for 1 hour 15 minutes.

Insert a probe through the probe pad and record the internal temperature for HACCP purposes.

Chill to fridge temperature within 90 minutes.

Fill into puff pastry or hot water pastry rounds and crimp.

Brush with **Verstegen World Grill Indian Mystery PURE**.

Verstegen adds that extra something.

