Beef Rendang Pie



Ingredients

beef shin, trimmed
Verstegen Spicemix for Steak
Kumar's Rendang Sauce
Verstegen World Grill Indian Mystery PURE
nigella seeds
Scotch pie cases and lids

Method

Season the beef with **Verstegen Spicemix for Steak**, place into a boilable vacuum bag and vacuum pack.
Apply a piece of probe pad to one piece of beef and insert the internal Rational probe.
Cook using the overnight pulled pork setting.
Chill to fridge temperature within 90 minutes.
Remove from the bag and shred or dice.
Mix 1kg of cooked beef with 500g of **Kumar's Rendang Sauce**.
Fill the Scotch pie cases and add the lids.
Brush with **Verstegen World Grill Indian Mystery PURE** and top with nigella seeds.

Cooking

Oven cook at 180°C for 20–25 minutes.