Lamb Keema Massaman Pie



Ingredients

1kg minced lamb
12g **Verstegen World Spice Blend Massala PURE**
20g **Verstegen Binding DS PURE**
40g **Verstegen Sambal Oelek PURE**
400g **Kumar's Massaman Sauce**
Verstegen World Grill Indian Mystery PURE
200g frozen peas
12g salt
100g onion, diced
15g coriander, chopped
Verstegen Fennel Seeds
Scotch pie cases and lids

Method

Combine **Verstegen World Spice Blend Massala PURE and Verstegen Binding DS** PURE, add to the lamb and mix well.
Add **Verstegen Sambal Oelek PURE**, **Kumar's Massaman Sauce**, peas, salt, onion and coriander. Mix until smooth.
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 30 minutes.
Insert a probe through the probe pad and record the internal temperature for HACCP purposes.
Chill to fridge temperature within 90 minutes.
Fill the Scotch pie cases and add the lids.
Brush with **Verstegen World Grill Indian Mystery PURE** and top with **Verstegen Fennel Seeds.**
Cooking Oven cook at 180°C for 20–25 minutes.

Verstegen adds that extra something.

Verstegen
SPICES & SAUCES