

SUNBLEST SPAGHETTI BEEF & MUSHROOM PIE

INGREDIENTS:

50–60 people

For The Filling:

2.4 kg Sunblest Spaghetti, cooked and drained

16 medium onions, chopped

8 medium red peppers, sliced

16 garlic cloves, sliced

240 ml butter

240 ml oil

2.4 kg beef cubes

2 litres beef stock

400 ml tomato paste

80 ml oregano, 50 g dried

80 ml black pepper, 50–60 g, adjust to taste

1.2 kg peas

8 punnets mushrooms, sliced, 3–4 kg

24 tbsp parsley, 360 g, chopped

3.2 litres milk

24 eggs

For The Pastry:

1.28 litres butter

2.4 kg cake flour, approx. 1.2–1.3 kg

Salt to taste, 350 g, adjust gradually

80 ml white vinegar

400 ml water

METHOD:

- 1. Make pastry: cut butter into flour and salt, add vinegar & water, form soft dough. Refrigerate 30 min.**

- 2. Boil spaghetti in batches, drain.**
- 3. Sauté butter, oil, and tomato paste with beef cubes until golden. Set aside.**
- 4. Sauté onions and peppers separately, then combine with beef mixture.**
- 5. Add beef stock, oregano, pepper, and salt; simmer uncovered until liquid evaporates. Add peas and mushrooms.**
- 6. Preheat oven to 180°C.**
- 7. Pour filling into large baking trays.**
- 8. Top with spaghetti and sprinkle chopped parsley.**
- 9. Whisk milk and eggs, pour over pie.**
- 10. Cover top with grated pastry dough.**
- 11. Bake 40–45 min until golden brown.**