



Beef Burgundy Pie



Ingredients: Beef Cheek, Bacon, Mushroom, Onion, Celery, Carrot, Red Wine, Flour, Starch, Salt, Sugar, Yeast, Vegetable Fat.

Cooking Instructions: Cook in oven at 180° for 30 minuets or until golden brown.

Serving Instructions: Chefs selection of the perfect sides for a Beef Burgundy Pie include sweet potato mash, with charred Broccolini.

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<https://www.racinerestaurant.com.au/product-page/family-beef-burgundy-pie>