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Jamaican meat pie recipe

Hi, I was looking for a complete FDM guide. From A to Z. I came across an administration guide, but it's for FDM 9.Regards. I set up the newly installed FDM 11.1.2.1 and have and problem with the conditional mapping of the account where I have varValues(9) and it comes with this error. I took the script from our current version FDM 9.3 where it worked, but in FDM 11.1.2.1 it won't go through. Isn't the script correct? Or is this new version different somewhere? Thank you, HenriError message - Start FDM Runtime Error Log Entry [2011-10-05 16:25:41] - ----- ERREUR: Code----- 13 Description----- Conditional Map Script Error: Type Shift to Line(1) Script: If varValues(9) - 0 and then result - 5821.11.060 Other result - 5821.11.060 End if rule-procedure w98x-----

clsImpProcessMgr.ftLoadAndProcessFile Component----- upsWObjectsDM Version----- 1112 Thread----- 5000 IDENTIFICATION:-----

User----- The name of the computer----- The name of the app----- Customer application-----

WebClient Connection: Supplier----- SQLOLEDB Data Server----- Database name----- Trust Connect----- False login status, OPEN GLOBALS Connection: Location----- Id

location----- 750 Location Seg----- 4 Category----- Actuals - PP Category ID----- 13 Period----- Sept - 2011 Period

ID----- 30/09/2011 POV Local----- False language----- 1033 User Level----- 1 All partitions----- True Is

Auditor----- False Hi... There is something very strange here... I use FDOM 11.1.2.1 to load a file several times. (300 MB) So the steps: Import (about Validade (about 5 min) - I have some explicit cards (about 2300). Exporting is my problem... more than an hour. I did a test using an Essbase rule to load this data using SQL with Join on the FDM - TDATAMAP mapping table (because of the maps). So this way, I spend about 3 minutes loading everything... The question is: why the use of the FDM Web client takes a long time to be used for the Data? Target: Planning application Thanks in advance -Cheers, Rafael Jamaican Beef Patty - Tasty spicy beef stuffed in an amazing super easy butter paste. Meets quickly and flies off the table. Simply delicious! Making your own pastry can be intimidating, but it doesn't need to be. Believe me, if you have a food processor, it's a breeze and without one, you just have to sacrifice a few more minutes. Who doesn't love Jamaican pies? A spicy beef topping wrapped in a flaky spicy paste. Good morning! Spicy overload of taste buds. Jamaican meat pies are very distinctive of other meat pies such as this African meat pie or the beloved empanadas. It is yellowish due to the addition of turmeric. Turmeric is a spice that is mainly used to flavor and also acts as a dye agent. It gives off a sweet, slightly suggestive scent of orange and ginger. It is used to make other spices especially curry powder. So if you don't have turmeric, you can replace it with mild curry powder. Or leave it completely out of the way. Never mind. In this recipe, the beef filling is highly spicy with cumin, garlic, onions, hot pepper, Jamaican pepper, thyme, paprika and curry, differing from the rest. Some Jamaican beef patties are spiced hot with the inclusion of Scotch pepper cap. If you can tolerate the heat, then by all means add a little in the filling. Here I added 1/2 teaspoon of chilli to make it spicy but not too hot. For the crust, you can use butter only. The reason vegetable shortening is included in most pastries is because it is easier to work with. However, butter is tastier than shortening. These addicive pastries would be great for any celebration because they can be made in advance and you can freeze them until the day of the event. Place on a cookie sheet - a single layer, freeze for about an hour, then remove them and place them in a zip bag or storage container. Enjoy!!!! Watch How to do it in a food processor or by hand, mix together, flour, salt, sugar, turmeric mix well Add butter, shortening, followed by vinegar and water in small amounts, pulse until combined and the dough holds together in a ball. Place the dough on a well-floured surface. Divide it into two and roll it. Refrigerate for at least 30 minutes until ready to useUsing a large mouth, glass or bowl about 4 to 5 cut the circles by pressing on the dough and release it, shaping the meat pie dough. Continue to cut the dough until all the dough has been cut. Refrigerate for at least 30 minutes or until ready to use. Make the meat pie fillingAdd 2 tablespoons of oil in a saucepan, followed by onions, garlic, paprika, thyme curry, chili powder, white pepper, all spices and chicken broth. Simmer for about 2 minutes, then add the minced meat, breadcrumbs and continue cooking for about 10 minutes or more.stirring frequently at add about 1/2 cup of water. Finally add the green onions and parsley, adjust for salt and pepper seasoning. Remove from stove and allow to cool. Blend jamaican Meat pieScoop a tablespoon piled filler in each circle, and brush with egg white or white around half the circle. Gently fold with your fingers to seal the edges of the meat pie. Another way to seal is by pressing the teeth of a fork along the edges of the dough. Preheat the oven to 375 degrees. Carefully place each pie on a baking sheet and bake for about 30 minutes, you can freeze to bake later. Calories: 356kcal (18%) Carbohydrates: 44g (15%) Protein: 13g (26%) Fat: 24g (37%) Saturated fat: 7g (44%) Cholesterol: 32mg (11%) Sodium: 567mg (25%) Potassium: 211mg (6%) Fibre: 1g (4%) Sugar: 3g (3%) Vitamin A: 280IU (6%) Vitamin C: 2.5mg (3%) Calcium: 27mg (3%) Iron: 3.6mg (20%) Calories 356 Calories from Fat 216 - Percentage Daily Values Are Based on a 2000 Calorie Diet. From allrecipes.com. I haven't tried them yet. DIRECTIONS Make the crust: Mix the flour, 1 1/2 teaspoons of curry powder, and a pinch of salt. Cut into 1/4 cup margarine and shorten until the mixture resembles coarse crumbs. Stir in water until mixture forms a ball. Don't sit too long, which makes the crust hard. Shape the dough into logs and cut into 10 equal sections. Roll each section into a six-inch circle (about 1/8 inch thick). Book. Then prepare the filling: Melt the margarine in a frying pan over medium heat. Sauté onion until tender and translucent. Stir in ground beef. Season with 1 teaspoon of curry powder, thyme, 1 teaspoon of salt and pepper. Cook until beef is golden brown, stirring constantly. Stir in beef broth and breadcrumbs. Simmer until liquid is absorbed. Remove from heat. Now make the patties: Pour some filling into each pastry circle. Bend and press the edges together, making a semi-circle. Use a fork to press the edges and brush the top of each beaten egg patty. Bake in preheated oven at 375 degrees for 25 to 30 minutes or until golden. NOTE: If you have the time and organization, it might be best to do the filling in advance, long enough to cool down before filling the dough. Otherwise, it could melt the dough a little. Just a thought of a review on another recipe. Jamaican meat pie is stuffed with beef ground with curry, onion, and Scottish pepper, as well as a slew of herbs and spices. Formed in the shape of a half-moon, Jamaican beef patties are cooked until golden in the oven, which is almost as good as a real trip to Jamaica. The meat pie is perfect for lunch, dinner, parties or as a snack. Hand-held Jamaican beef patties have a flaky crust laden with turmeric and a flavor-laden filling. It is so spicy, as long as you won't mind eating it on the street. The pie has enough density to carry you to the next meal. Jamaican Jamaican meat pie Nigerian Meat Pie The Jamaican beef pie crust has a yellow hue that Nigerian meat pie and other African meat pies do not have. This is achieved by adding ground turmeric to the dough. You can easily replace it with curry powder in case you don't have turmeric powder on hand for this recipe. Another difference is in the filling. The Nigerian meat pie is filled with a mixture of ground beef, potatoes and mixed vegetables, while the Jamaican beef patty is filled mainly with ground beef. These spicy beef patties can be found throughout Jamaica in roadside food shacks, snackettes, canteens, etc. You can also find it anywhere they sell authentic Jamaican beef patties near you. This is a must-have if you ever visit Jamaica. Homemade Jamaican meat pies are easy to make and are much larger than traditional patties. The Jamaican beef patty is served wrapped in coconut bread with beef patty cheese (which contains coconut milk, starchy and slightly sweetened.), which is like a hamburger bread too big and slightly sweet. It is called coconut bread because you divide it open like a coconut. Although the combination initially seems formidably starchy, the sweet sweetness of the bread balances well the spicy filling and crunchy crust. Recipe Note In this recipe, the beef filling is highly spicy with cumin, garlic, onions, hot pepper, all the spices, thyme, paprika and curry, separating from the rest. Some Jamaican patties are spiced hot with the inclusion of Scotch pepper cap. If you can withstand the heat, then, by all means, add a little in the beef patty filling to make your patty paste spicy, but not too hot. For the crust, you can use butter only; butter, however is tastier than shortening. Caribbean meat pie can be made in advance and frozen until the day of the event. Place on a cookie sheet - a single layer, freeze for about an hour, then remove them and place them in a zippered lock bag or storage container. Easy Jamaican Meat Pie Recipe Ingredients for pastry dough. 4 cups more all-purpose flour to sprinkle 2 tablespoons of sugar 1/2 tablespoon salt 1/2 - 2 teaspoon turmeric 5 oz. 1 cup of iced water 5 - ounce of unsalted butter Step 1 - Instructions to make the dough first, in a food processor or by hand, mix the flour, sugar, salt and turmeric. Mix well. Add butter, shortening, followed by vinegar and water in small amounts, pulse until combined and the patty dough holds together in a ball. Third, place the patty dough on a well-floured surface. Divide it into two and roll it. Refrigerate for about 10 minutes to increase elasticity. Fourth and most importantly, add a little flour to a smooth surface and use a rolling pin to shape and flatten the dough. Cut the dough into large circles using a round bowl or shape it like a football to get your Jamaican meat pie footballs. Remove excess dough around the circles and set aside. Jamaican Beef Patty Filling Ingredients 1/2 medium chopped onion 1 teaspoon granulated garlic 1 teaspoon paprika 1/2teaspoon any spice powder 1 teaspoon curry 3 chopped green onion 1 teaspoon white pepper 2 tablespoons chopped parsley 1/2 teaspoon salt or more 1 pound ground beef 1/2 teaspoon chilli 1 teaspoon dried thyme 1/4 cup breadcrumbs 1/2 pepper chopped scotch cap optional Coffee spoon of chicken broth optional replace with salt Step 2: Filling meat pie- The process Start by adding 2 tablespoons of oil to a pan, followed by onions , garlic, paprika, thyme curry, chili powder, white pepper, all spices and chicken broth. Simmer for about 2 minutes, then add the minced meat, breadcrumbs and continue cooking for about 10 minutes or more. Stir regularly to avoid burning, add about 1/2 cup of water. Finally add the green onions and parsley, adjust for salt and pepper seasoning. Remove from stove and allow to cool. Step 3: Assembling Jamaican Meat Pie and Cooking First, preheat oven to 350 degrees F or 180 degrees c. Second, put about 1 and a half teaspoon of filling in the middle of the circle be careful not to overfill the circles. Then turn the dough filling to enclose, forming a semi-circle. Then press the edges together to close using the back of a fork. After that, put in a baking sheet lined with aluminum foil Repeat in the same way with the rest of the filling and the dough Finally, brush the pies generously with the egg wash. Bake in preheated oven for about 20 to 25 minutes or until golden. Better served hot. How to adapt the Jamaican beef patty recipe to fit your lifestyle Many people follow different ways of eating in order to live a healthier life. For vegetarians: you can change the filling with black beans or brown lentils. For weak carbars / ketoers: exchange dough for oily head paste. Swap breadcrumbs for xanthan gum. For vegans: change of filling with the same advice for vegetarians. Then swap the butter in the crust recipe for the vegan butter. Are Jamaican beef patties healthy? With 336 calories, 15 grams of fat and 432 milligrams of sodium, the beef patty is not on the same health plan as, say, a crispy green salad loaded with vegetables. Can you freeze Jamaican beef? The best Jamaican patties freeze very well. Place them in an airtight container or zip lock bag and freeze for up to two months. To thaw in the oven at 350o until they are hot, how do you heat the Jamaican patties? Microwave for about 1 1/2 to 2 minutes. For best results bake for 20 minutes at 350 f. remove the package before cooking. Warning: the contents of the patty can become extremely hot, handle with care. Where does the beef patty come from? Origin of Jamaican beef patty. The Spicy patty did not come from the Jamaican country. Rather, it is a collaboration of different cultures. After English colonization in Jamaica, they introduced pasties into Caribbean culture. Jamaican meat pie recipe

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