

Pies and Savoury - Pie Fillings

Recipe No:

R760 - R760a

MEAT PIE THICKENING & SEASONING

USING [FINO PIE MIX](#)

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> | |
|---------------------|---------------------------|--------------|-----|
| 1 | Pie Meat | 2.000 | 41% |
| | Water | 2.500 | 50% |
| | Caramel Colour (optional) | 0.000 | |
| 2 | FINO PIE MIX | 0.400 | 9% |
| Total Weight | | 4.900 | |

Method:

1. Place Group 1 into saucepan and cook.
2. Make a thin paste of FINO PIE MIX with some cold water.
3. Add to saucepan and continue to cook and stir until meat returns to a vigorous boil.

Notes: Recipe percentages are on total batter / mix weight (100%)