

Pies and Savoury - Pie Fillings

Recipe No:

R761 - R761a

MEAT THICKENING & STABILISER

USING FINO PIE THICKENING

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Pie Meat	0.400
	Water	0.500
	Seasoning (as desired)	0.000
	Colour (as desired)	0.000
2	FINO PIE THICKENING	0.075
	Water	0.100
Total Weight		1.075

Method: 1. Place Group 1 into saucepan and cook.
2. Make a paste using Group 2.
3. Add to saucepan and continue to cook and stir until the meat returns to the boil.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
FINO PIE THICKENING is not freeze thaw stable. Add more or less FINO PIE THICKENING to suit.