



Pies and Savoury - Batters and Potato

Recipe No:

R765 - R765a

PIE TOP MASH

USING [FINO PIE MASH](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Water (boiling)	1.150
	Water (cold)	0.550
	FINO PIE MASH	0.400
Total Weight		2.100

- Method:**
1. Pour both lots of Water or use Hot Water at 75-80°C (165-175°F).
 2. Immediately add the FINO PIE MASH.
 3. Mix by hand or on machine using beater on slow speed for approximately 30 seconds.
 4. Do not over mix.
 5. Using a star tube, pipe the mash on top of the pies and bake in the normal manner.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.