

Pies and Savoury - Pie Fillings**Recipe No:****R771 - R771a****CHICKEN PIE FILLING**USING BAKELS GOURMET PIE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Onions (finely chopped)	0.150	4.6%
	Mushrooms (optional)	0.400	12.2%
	Fresh Chicken (skinned & boned)	1.000	30.4%
2	Water	1.000	30.4%
3	Water	0.340	10.3%
	Cream (fresh)	0.200	6%
	BAKELS GOURMET PIE MIX	0.200	6%

Total Weight	3.290
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- Method:**
1. Slice Mushrooms or leave whole if small.
 2. Dice Chicken into bite size pieces.
 3. Gently fry Group 1 in saucepan to seal chicken.
 4. Add Group 2 and bring to a rolling boil until chicken is tender, do not over cook.
 5. Replace liquid lost during cooking process.
 6. Bring back to heat.
 7. Mix Group 3 into a slurry and add to chicken mixture.
 8. Cook through for a further 2-3 minutes.
 9. Cool filling down, then place in refrigerator until required.

Notes: Do not leave prepared Chicken Filling on bench uncovered during the cool down process.
Recipe percentages are on total batter / mix weight (100%)