



Pies and Savoury - Pie Fillings

Recipe No:

R771 - R771b

FISH PIE FILLING

USING BAKELS GOURMET PIE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Onions (finely chopped)	0.150	4.3%
	Water	1.000	28.8%
2	BAKELS GOURMET PIE MIX	0.200	5.7%
	Water	0.340	9.7%
	Cream (fresh)	0.200	5.7%
3	Fresh Fish or Processed Canned Fillets	1.400	40.1%
	Corn	0.100	2.9%
	Mixed Vegetables	0.100	2.9%

Total Weight

3.490

Method: 1. Place Group 1 (see Notes) in saucepan and bring to the boil.
2. Mix Group 2 into a slurry and add to Group 1.
3. Add Group 3 and cook through for a further 2-3 minutes.
4. Cool filling down, place in refrigerator until required.

Notes: If Fresh Fish (as listed in Group 3) is utilised, then this will now become part of Group 1 and boiled also.
Do not leave prepared Fish Filling on bench uncovered during the cool down process.
Recipe percentages are on total batter / mix weight (100%)