

Pies and Savoury - Pie Fillings

Recipe No:
R771 - R771c

BEEF STROGANOFF PIE FILLING

USING BAKELS GOURMET PIE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Onions (finely chopped)	0.150	7.4%
2	Beef (chopped)	0.500	24.8%
	Water	0.750	37.1%
	Worcestershire Sauce	0.010	0.5%
	Red Wine	0.040	2%
3	BAKELS GOURMET PIE MIX	0.100	5%
	Water	0.070	3.5%
	Cream (fresh)	0.100	5%
4	Mushrooms (optional)	0.200	10%
Total Weight		1.920	

- Method:**
1. Gently fry Group 1 in saucepan.
 2. Add Group 2 and bring to the boil until beef is tender.
 3. Do not over cook.
 4. Replace liquid lost during cooking process.
 5. Bring back to heat.
 6. Mix Group 3 into a slurry and add Group 4.
 7. Thicken cooked beef with prepared slurry and cook through for a further 2-3 minutes.
 8. Cool filling down, place in refrigerator until required.
- Notes:**
- The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
- Do not leave prepared Beef Filling on bench uncovered during the cool down process.
- Extra seasoning can be added to suit your flavour profile.