

Pies and Savoury - Pie Fillings**Recipe No:****R771 - R771d****VEGETABLE PIE FILLING**USING BAKELS GOURMET PIE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	1.000	34%
	Potatoes (diced)	0.200	6.8%
	Onions (finely chopped)	0.100	3.4%
	Cauliflower (pieces)	0.200	6.8%
	Carrots (diced)	0.200	6.8%
2	Mushrooms (sliced or whole)	0.200	6.8%
	Courgettes (diced)	0.200	6.8%
	Broccoli (pieces)	0.200	6.8%
	Red & Green Peppers (diced)	0.100	3.4%
3	BAKELS GOURMET PIE MIX	0.200	6.8%
	Water	0.340	11.5%

---

<b>Total Weight</b>	<b>2.940</b>
---------------------	--------------

- Method:**
1. Place Group 1 in saucepan and bring to a rolling boil until vegetables are tender.
  2. Replace liquid lost during cooking process.
  3. Bring back to heat.
  4. Add Group 2 and mix together.
  5. Mix Group 3 into a slurry and add to vegetables.
  6. Cook through for a further 2-3 minutes.
  7. Cool filling down, then place in refrigerator until required.

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