



Pies and Savoury - Pie Fillings

Recipe No:
R771 - R771f

CREAMY MUSHROOM FILLING

USING BAKELS GOURMET PIE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Mushrooms (sliced or whole)	1.000	35%
	Butter	0.100	4%
2	Water	1.000	35%
3	Water	0.340	12%
	Cream (fresh)	0.200	7%
	BAKELS GOURMET PIE MIX	0.200	7%

Total Weight	2.840
---------------------	--------------

- Method:**
1. Slice Mushrooms or leave whole.
 2. Sautee Mushrooms in the butter.
 3. Add Group 2 and bring to a rolling boil.
 4. Mix Group 3 into a slurry and add to mushroom mixture.
 5. Bring to the boil while stirring for 2-3 minutes.
 6. Cool filling down, then place in refrigerator until required.

Notes:

Please note this is a gourmet pie filling and not a sauce.

For recipe variation: add 500 g chopped sauteed Bacon prior to cooling.

Recipe percentages are on total batter / mix weight (100%)