

## Pies and Savoury - Pie Fillings

Recipe No: R763 - R763a

## **MEAT PIE FILLING**

## USING BAKELS COOK UP STARCH

	Total Weight	1.065	
	Water	0.100	9.4%
2	BAKELS COOK UP STARCH	0.040	3.8%
	Water	0.500	46.9%
	FINO MEAT PIE SEASONING	0.025	2.4%
1	Minced Steak	0.400	37.6%
<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	

Total Weight

**Method:** 1. Make a paste with Group 2.

- 2. Bring Group 1 to the boil.
- 3. Add Group 2 whilst stirring.
- 4. Continue to stir until the mixture comes back to the boil.
- 5. Maintain boiling for approximately 5 minutes to ensure complete gelatinisation of the BAKELS COOK UP STARCH.

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