



Pies and Savoury - Pie Fillings

Recipe No:

R771 - R771e

BUTTER CHICKEN PIE FILLING

USING BAKELS GOURMET PIE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Butter	0.100	5.2%
	Chopped Whole Onion	0.250	13%
	Cinnamon	0.005	0.26%
	Freshly Crushed Garlic	0.020	1%
	Ginger	0.020	1%
	Tumeric	0.010	0.5%
	Chilli Powder	0.005	0.26%
	Dried Corriander	0.003	0.2%
2	Boneless, Skinless Chicken Thigh or Breast	0.400	21%
3	Whole Peeled Tomatoes with Juice	0.225	11.5%
	Tomato Paste	0.025	1.3%
	Unsweetened Yoghurt	0.200	10.5%
	Water	0.350	18.2%
4	BAKELS GOURMET PIE MIX	0.150	7.9%
	Water	0.150	7.9%

Total Weight

1.913

Method:

1. Heat in a large saucepan and fry off Group 1.
2. Add Group 2 and fry until lightly coloured to enhance flavour.
3. Add Group 3.
4. Cover and simmer for 20 minutes.
5. Make slurry of Group 4.
6. Bring mix to the boil and add Group 4.
7. Allow to cook a little. Once completed, allow to cool.
8. Use to fill pies as desired.

Notes:

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