



Pies and Savoury - Pie Fillings

Recipe No:

R763 - R763h

CURRY MEAT PIE FILLING

USING FINO PIE SEASONING

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Steak (minced)	0.400	28.7%
	FINO MEAT PIE SEASONING (to taste)	0.025	1.8%
	Curry Powder	0.030	2.2%
	Sultanas	0.300	21.5%
	Water	0.500	35.8%
2	BAKELS COOK UP STARCH	0.040	2.9%
	Water	0.100	7.2%
Total Weight		1.395	

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.
6. NOTE: Prefill the pie bases two thirds full
7. Top the meat filling with 2 slices of tomato and sprinkle with small quantity of grated tasty cheese
8. Lid and bake as normal

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