

Pies and Savoury - Pie Fillings**Recipe No:****R763 - R763b****ITALIAN PIE FILLING**USING FINO PIE SEASONING

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Steak (minced)	0.400	21.5%
	FINO MEAT PIE SEASONING (to taste)	0.025	1.4%
	Water	0.500	26.7%
2	BAKELS COOK UP STARCH	0.040	2.2%
	Water	0.100	5.4%
3	Red Capsicum (chopped)	0.100	5.4%
	Green Capsicum (chopped)	0.100	5.4%
	Garlic (to taste)	0.000	
	Tomato Paste	0.200	10.7%
	Tasty Grated Cheese	0.400	21.4%
<b>Total Weight</b>		<b>1.865</b>	

**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. Add Group 3.  
6. Maintain boiling for approximately 5 minutes to ensure complete gelatinisation of the BAKELS COOK UP STARCH.

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