



Pies and Savoury - Pie Fillings

Recipe No:

R763 - R763e

CHICKEN PIE FILLING

USING FINO PIE SEASONING

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.750	38.8%
	Chicken Pieces	0.650	33.7%
	FINO MEAT PIE SEASONING	0.025	1.3%
	Chicken Booster	0.015	0.8%
	Peas	0.025	1.3%
	Frozen Corn Kernels	0.025	1.3%
2	BAKELS COOK UP STARCH	0.040	2%
	Water	0.250	12.9%
	Full Cream Milk Powder	0.150	7.8%
Total Weight		1.930	

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.

Notes: Do not leave prepared Beef Filling on bench uncovered during the cool down process.
Recipe percentages are on total batter / mix weight (100%)