



Pies and Savoury - Pie Fillings

Recipe No:

R763 - R763g

CURRIED CHICKEN PIE FILLING

USING FINO PIE SEASONING

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.750	37.1%
	FINO MEAT PIE SEASONING	0.025	1.3%
	Chicken Pieces	0.650	32.2%
	Curry Powder	0.015	0.8%
	Peas	0.025	1.3%
	Chicken Booster	0.015	0.8%
2	BAKELS COOK UP STARCH	0.040	2%
	Water	0.250	12.3%
	Full Cream Milk Powder	0.150	7.4%

Total Weight

1.920

Method:

1. Stirfry chicken pieces with curry powder and FINO MEAT PIE SEASONING.
2. Add water and remaining group 1 ingredients.
3. Bring Group 1 to the boil.
4. Make a paste with Group 2.
5. Add Group 2 whilst stirring.
6. Continue to stir until the mixture comes back to the boil.
7. 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%)