

Toppings - Toppings**Recipe No:****R671 - R671d****CHINESE SAUSAGE ROLL OR PIE FILLING**USING [BAKELS PIZZA SAUCE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Beef Schnitzel (finely sliced)	2.000
	Oyster Sauce	0.600
	Salt	0.100
	Sugar	0.200
	Soya Sauce	0.100
	Table Wine (white)	0.150
	Pepper (white)	0.025
	Sesame Oil	0.050
2	Cabbage (diced)	2.000
	Carrots (diced)	1.600
	Onions (diced)	0.400
	Mushrooms	1.000
	Red Peppers (diced)	0.175
3	Chinese Instant Noodles	1.600
<b>Total Weight</b>		<b>10.000</b>

- Method:**
1. Combine Group 1 thoroughly and marinate overnight.
  2. Cook Group 2 in a hot saucepan using olive oil.
  3. Cook Group 1 in saucepan using olive oil on high heat for approximately 6 minutes. Add group 2.
  4. Combine with Group 3 and let cool.
  5. Pipe onto prepared sausage roll pastry using recipe No. R500c.