



CATEGORY

Pie Fillings, Pies & Savoury

BEEF STROGANOFF PIE FILLING

INGREDIENTS

Group 1

Ingredient	KG	%
Onions (finely chopped)	0.150	7.40
Total Weight: 0.150		

Group 2

Ingredient	KG	%
Beef (chopped)	0.500	24.80
Water	0.750	37.10
Worcestershire Sauce	0.010	0.50
Red Wine	0.040	2.00
Total Weight: 1.300		

Group 3

Ingredient	KG	%
BAKELS GOURMET PIE MIX	0.100	5.00
Cream (Fresh)	0.100	5.00
Water	0.070	3.50
Total Weight: 0.270		

Group 4

Ingredient	KG	%
Mushrooms (optional)	0.200	10.00
Total Weight: 0.200		

METHOD

Gently fry Group 1 in saucepan. Add Group 2 and bring to the boil until beef is tender. Do not over cook. Replace liquid lost during cooking process. Bring back to heat. Mix Group 3 into a slurry and add Group 4. Thicken cooked beef with prepared slurry and cook through for a further 2-3 minutes. Cool filling down place in refrigerator until required.