



# BREAD PIE FILLING

## Ingredients

### Group 1

Ingredient	KG
Bacon (chopped)	0.800
Cheese (grated)	0.400
Onions (diced)	0.200
Eggs 6	0.125
SUPER GLOSSY	-

Total Weight: 1.525

## Method

Place all ingredients in machine bowl and mix on slow speed for 1 minute  
Prepare a dough using HERCULES BREAD CONCENTRATE (R104a) Pin out prepared dough on bench to 3mm thickness Rest for 5 minutes Cut into squares 100mm x 100mm Both a base and top will be required Place prepared filling on dough base centre (76g per unit) Wet dough base edges Press dough top over filling onto base edges Wash tops with SUPER GLOSSY Decorate with sesame seeds cheese or tomatoes Bake at 220jC for 18 minutes. No steam.



## Category

[Bread and Yeast Compounds](#), [Bread Premixes and Concentrates](#)