



CATEGORY

Pie Fillings, Pies & Savoury

BUTTER CHICKEN PIE FILLING

INGREDIENTS

Group 1

| Ingredient | KG | % |
|------------------------|--------------|-------|
| Butter | 0.100 | 5.20 |
| Chopped Whole Onion | 0.250 | 13.00 |
| Cinnamon | 0.005 | 0.26 |
| Freshly Crushed Garlic | 0.020 | 1.00 |
| Ginger | 0.020 | 1.00 |
| Tumeric | 0.010 | 0.50 |
| Chilli Powder | 0.005 | 0.26 |
| Dried Corriander | 0.003 | 0.20 |
| Total Weight: | 0.413 | |

Group 2

| Ingredient | KG | % |
|----------------------|--------------|-------|
| | 0.400 | 21.00 |
| Total Weight: | 0.400 | |

Group 3

| Ingredient | KG | % |
|------------------------|--------------|-------|
| | 0.225 | 11.50 |
| Unsweetened Yoghurt | 0.025 | 1.30 |
| Water | 0.200 | 10.50 |
| BAKELS GOURMET PIE MIX | 0.350 | 18.20 |
| Total Weight: | 0.800 | |

Group 4

| Ingredient | KG | % |
|----------------------|--------------|------|
| Water | 0.150 | 7.90 |
| Total Weight: | 0.150 | |

METHOD

Heat in a large saucepan and fry off Group 1. Add Group 2 and fry until lightly coloured to enhance flavour. Add Group 3. Cover and simmer for 20 minutes. Make slurry of Group 4. Bring mix to the boil and add Group 4. Allow to cook a little. Once completed allow to cool. Use to fill pies as desired.