



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.