

# CHEESE & TOMATO PIE FILLING

## INGREDIENTS

### Group 1

Ingredient	KG	%
Steak (minced)	0.400	37.50
FINO MEAT PIE SEASONING (to taste)	0.025	2.40
Water	0.500	46.90
Total Weight:		0.925

### Group 3

Ingredient	KG	%
Whole Tomatoes	-	-
Tasty Grated Cheese	-	-
Total Weight:		0.000

### Group 2

Ingredient	KG	%
BAKELS COOK UP STARCH	0.040	3.80
Water	0.100	9.40
Total Weight:		0.140

## METHOD

Make a paste with Group 2. Bring Group 1 to the boil. Add Group 2 whilst stirring. Continue to stir until the mixture comes back to the boil. Maintain boiling for approximately 5 minutes to ensure complete gelatinisation of the BAKELS COOK UP STARCH. Prefill the pie bases two thirds full Top the meat filling with 2 slices of tomato and sprinkle with small quantity of grated tasty cheese. Lid and bake as normal



## CATEGORY

Pie Fillings, Pies & Savoury