



CHICKEN PIE FILLING

Ingredients

Group 1

Ingredient	Weight (%)	KG
Onions (finely chopped)		0.150
		4.6
Mushrooms (optional)		0.400
		12.2
Fresh Chicken (skinned & boned)		1.000
		30.4

Total Weight: 1.550

Group 2

Ingredient	Weight (%)	KG
Water		1.000
		30.4

Total Weight: 1.000

Group 3

Ingredient	Weight (%)	KG
Cream (fresh)		0.200
		6
BAKELS GOURMET PIE MIX		0.200
		6
Water		0.340
		10.3

Total Weight: 0.740

Method

Slice Mushrooms or leave whole if small. Dice Chicken into bite size pieces. Gently fry Group 1 in saucepan to seal chicken. Add Group 2 and bring to a rolling boil until chicken is tender do not over cook. Replace liquid lost during cooking process. Bring back to heat. Mix Group 3 into a slurry and add to chicken mixture. Cook through for a further 2-3 minutes. Cool filling down then place in refrigerator until required.



Category

[Pie Fillings](#), [Pies and Savoury](#)

