



## CATEGORY

Pie Fillings, Pies & Savoury

# CHICKEN PIE FILLING

## INGREDIENTS

### Group 1

Ingredient	KG	%
Water	0.750	38.80
Chicken Pieces	0.650	33.70
FINO MEAT PIE SEASONING	0.025	1.30
Chicken Booster	0.015	0.80
Peas	0.025	1.30
Frozen Corn Kernels	0.025	1.30
Total Weight:		1.490

### Group 2

Ingredient	KG	%
Full Cream Milk Powder	0.150	7.80
Water	0.250	12.90
BAKELS COOK UP STARCH	0.040	2.00
Total Weight:		0.440

## 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.