



CATEGORY

Toppings

CHINESE SAUSAGE ROLL OR PIE FILLING

INGREDIENTS

Group 1

Ingredient	KG
Oyster Sauce	2.000
Salt	0.600
Sugar	0.100
Soya Sauce	0.200
Table Wine (white)	0.100
Pepper (white)	0.150
Sesame Oil	0.025
Chinese Instant Noodles	0.050
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Total Weight: 3.225	

Group 2

Ingredient	KG
Cabbage (diced)	2.000
Carrots (diced)	1.600
Onions (diced)	0.400
Mushrooms	1.000
	0.175
Total Weight: 5.175	

Group 3

Ingredient	KG
	1.600
Total Weight: 1.600	

METHOD

Combine Group 1 thoroughly and marinate overnight. Cook Group 2 in a hot saucepan using olive oil. Cook Group 1 in saucepan using olive oil on high heat for approximately 6 minutes. Add group 2. Combine with Group 3 and let cool. Pipe onto prepared sausage roll pastry using recipe No. R500c.