



CATEGORY

Pie Fillings, Pies & Savoury

CURRIED CHICKEN PIE FILLING

INGREDIENTS

Group 1

Ingredient	KG	%
FINO MEAT PIE SEASONING	0.025	1.30
Chicken Pieces	0.650	32.20
Curry Powder	0.015	0.80
Peas	0.025	1.30
Chicken Booster	0.015	0.80
Water	0.750	37.10
Total Weight:		1.480

Group 2

Ingredient	KG	%
Water	0.250	12.30
Full Cream Milk Powder	0.150	7.40
BAKELS COOK UP STARCH	0.040	2.00
Total Weight:		0.440

METHOD

Stirfry chicken pieces with curry powder and FINO MEAT PIE SEASONING. Add water and remaining group 1 ingredients. Bring Group 1 to the boil. Make a paste with Group 2. 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.