

CURRY MEAT PIE FILLING

INGREDIENTS

Group 1

Ingredient	KG	%
Steak (minced)	0.400	28.70
FINO MEAT PIE SEASONING (to taste)	0.025	1.80
Curry Powder	0.030	2.20
Sultanas	0.300	21.50
Water	0.500	35.80
Water	0.100	7.20
Total Weight:		1.355

Group 2

Ingredient	KG	%
BAKELS COOK UP STARCH	0.040	2.90
Total Weight:		0.040

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. NOTE: 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