

VEGETABLE PIE FILLING

INGREDIENTS

Group 1

Ingredient	KG	%
Water	0.750	43.70
Potatoes (diced)	0.150	8.70
Carrots (diced)	0.100	5.80
Peas	0.025	1.50
Frozen Corn Kernels	0.025	1.50
	0.050	3.00
Cauliflower (pieces)	0.100	5.80
Mushrooms (diced)	0.050	3.00
FINO MEAT PIE SEASONING	0.025	1.50
Total Weight:		1.275

Group 2

Ingredient	KG	%
Full Cream Milk Powder	0.150	8.70
Water	0.250	14.50
BAKELS COOK UP STARCH	0.040	2.40
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.



CATEGORY

Pie Fillings, Pies & Savoury