

# VEGETABLE PIE FILLING

## INGREDIENTS

### Group 1

| Ingredient                 | KG    | %     |
|----------------------------|-------|-------|
| Water                      | 1.000 | 34.00 |
| Potatoes (diced)           | 0.200 | 6.80  |
| Onions (finely chopped)    | 0.100 | 3.40  |
| Cauliflower (pieces)       | 0.200 | 6.80  |
| Carrots (diced)            | 0.200 | 6.80  |
| Water                      | -     | -     |
| <b>Total Weight: 1.700</b> |       |       |

### Group 2

| Ingredient                 | KG    | %    |
|----------------------------|-------|------|
| Courgettes (diced)         | 0.200 | 6.80 |
| Broccoli (pieces)          | 0.200 | 6.80 |
|                            | 0.100 | 3.40 |
| <b>Total Weight: 0.700</b> |       |      |

### Group 3

| Ingredient                 | KG    | %     |
|----------------------------|-------|-------|
| BAKELS GOURMET PIE MIX     | 0.200 | 6.80  |
|                            | 0.340 | 11.50 |
| <b>Total Weight: 0.540</b> |       |       |

## METHOD

Place Group 1 in saucepan and bring to a rolling boil until vegetables are tender. Replace liquid lost during cooking process. Bring back to heat. Add Group 2 and mix together. Mix Group 3 into a slurry and add to vegetables. Cook through for a further 2-3 minutes. Cool filling down then place in refrigerator until required.



## CATEGORY

Pie Fillings, Pies & Savoury