



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Filling

BEEF AND BURGUNDY PIE FILLING (USING BAKELS COOK UP STARCH)

INGREDIENTS

Group 1

Ingredient	KG
Chuck or Blade Steak (trimmed and diced)	1.000
Fino Meat Pie Seasoning	0.065
Beef Booster	0.010
Burgundy	0.300
Large Onion (diced)	0.150
Water	1.250
Total Weight: 2.775	

Group 2

Ingredient

Carrots (Sliced)

Peas (frozen)

KG

0.350

0.050

Total Weight: 0.400

Group 3

Ingredient

Bakels Cook Up Starch

Wheaten Starch

Water

KG

0.090

0.030

0.250

Total Weight: 0.370

METHOD

1. Brown meat and onions.
2. Add FINO MEAT PIE SEASONING and booster, then add burgundy.
3. Bring to the boil for a few minutes before adding the water from Group 1.
4. Return to the boil and simmer until meat is tender.
5. Add the carrots and peas from Group 2.
6. Mix the starches and water from Group 3 and add to the boiling meat to thicken.
7. Boil for a further few minutes.