



**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	KG
Carrots (Sliced)	0.350
Peas (frozen)	0.050
<b>Total Weight:</b>	<b>0.400</b>

**Group 3**

Ingredient	KG
Bakels Cook Up Starch	0.090
Wheaten Starch	0.030
Water	0.250
<b>Total Weight:</b>	<b>0.370</b>

**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.