

CATEGORY

Bakery, Patisserie


FINISHED PRODUCT

Filling

## BLACKBERRY OR LOGANBERRY PIE FILLING (USING BAKELS INSTANT STARCH)

## INGREDIENTS

Group 1

Sugar

## Group 2

# Ingredient <br> Berry Juice <br> Water 

## Group 3

Ingredient

## MEHOD

1. Dry blend Group 1.
2. Drain the juice from the berries, add water and lemon juice and place in mixing bowl.
3. Whisk on low speed adding Group 1 in a continuous stream.
4. Scrape down.
5. Whisk on top speed until smooth.
6. Add drained berries and fold in by hand.
7. Bake immediately in normal manner or keep refrigerated until the pie or filling is baked.
