



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Filling

CHEESE AND TOMATO PIE FILLING (USING BAKELS COOK UP STARCH)

INGREDIENTS

Group 1

Ingredient	KG
Minced Steak	1.000
Fino Meat Pie Seasoning	0.065
Water	1.250
Total Weight: 2.315	

Group 2

Ingredient	KG
Bakels Cook Up Starch	0.100
Water	0.250
Total Weight: 0.350	

Group 3

Ingredient

Tomato (whole)

Tasty Cheese (grated)

KG

0.050

0.050

Total Weight: 0.100

METHOD

1. Make a slurry with the water and Bakels Cook Up Starch in Group 2.
2. Boil Group 1 and when thoroughly boiling stir in Group 2.
3. Continue to stir until the mixture comes back to the boil.
4. Maintain boiling for approximately 5 minutes to ensure proper gelatinisation of the Bakels Cook Up Starch.

Notes: Use 2/3 of the normal meat pie filling. Top the meat filling with two slices of tomato and sprinkle with a small quantity of grated tasty cheese. Lid and bake as normal.