



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Filling

CHICKEN AND LEEK PIE FILLING (USING BAKELS COOK UP STARCH)

INGREDIENTS

Group 1

Ingredient	KG
Chicken Thigh Fillets (diced)	1.000
Water	1.150
Fino Meat Pie Seasoning	0.035
Chicken Booster	0.015
Corn Kernals (frozen)	0.040
Total Weight:	2.240

Group 2

Ingredient	KG
Bakels Cook Up Starch	0.060
Full Cream Milk Powder	0.250
Water	0.390
Total Weight:	0.700

Group 3

Ingredient	KG
Fresh Leek (sliced)	0.300
Total Weight:	0.300

METHOD

1. Brown diced chicken in a little oil.
2. Add seasoning and booster, then the water and corn.
3. Bring to the boil and cook the chicken.
4. Then add the sliced leek and thicken with starch, milk and water.
5. Bring to the boil and hold for 10 minutes.