



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Filling, Savoury Good

# CHICKEN PIE FILLING

## OVERVIEW

Chicken Pie Filling incorporating (Fino Meat Pie Seasoning)

## INGREDIENTS

### Group 1

Ingredient	KG
Water	1.150
Chicken Pieces	1.000
Fino Meat Pie Seasoning	0.040
Chicken Booster	0.025
Peas (Frozen)	0.050
Corn Kernals (frozen)	0.050
<b>Total Weight:</b>	<b>2.315</b>

### Group 2

Ingredient	KG
Bakels Cook Up Starch	0.060
Water	0.400
Full Cream Milk Powder	0.225
<b>Total Weight:</b>	<b>0.685</b>

## METHOD

1. Make a slurry with the ingredients 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 3-5 minutes to ensure proper gelatinisation of the Bakels Cook Up Starch