



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Filling

CURRIED CHICKEN PIE FILLING (USING BAKELS COOK UP STARCH)

INGREDIENTS

Group 1

Ingredient	KG
Water	1.000
Fino Meat Pie Seasoning	0.040
Chicken Pieces	1.000
Curry Powder	0.040
Carrots (Sliced)	0.150
Peas (Frozen)	0.040
Chicken Booster	0.025
Total Weight:	2.295

Group 2

Ingredient	KG
Bakels Cook Up Starch	0.075
Water	0.400
Full Cream Milk Powder	0.225
Total Weight:	0.700

METHOD

1. Stir fry chicken pieces with curry powder and FINO MEAT PIE SEASONING.
2. Make a slurry with the ingredients in Group 2.
3. Boil Group 1 and when thoroughly boiling stir in Group 2.

4. Continue to stir until the mixture comes back to the boil.
5. Maintain boiling for 3?5 minutes to ensure proper gelatinisation of the Bakels Cook Up Starch.