



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Filling

## ITALIAN MEAT 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
<b>Total Weight:</b>	<b>2.315</b>

#### Group 2

Ingredient	KG
Bakels Cook Up Starch	0.100
Water	0.250
<b>Total Weight:</b>	<b>0.350</b>

### Group 3

Ingredient	KG
Red Capsicum (chopped)	0.250
Green Capsicum (chopped)	0.250
Garlic (to taste)	0.001
Tomato Paste	0.500
Mozzarella Cheese (grated)	1.000
<b>Total Weight:</b>	<b>2.001</b>

### METHOD

1. Make a slurry with the water and Bakels Cook Up Starch in Group 2.
2. Stir fry capsicum and garlic in a small quantity of oil, then drain.
3. Boil group 1 and when thoroughly boiling stir in Group 3.
4. Add Group 2.
5. Continue to stir until the mixture comes back to the boil.
6. Maintain boiling for approximately 5 minutes to ensure proper gelatinisation of the Bakels Cook Up Starch.