

# MEAT PIE FILLING (USING FINO MEAT THICKENING)

## INGREDIENTS

### Group 1

Ingredient	KG
Minced Steak	0.400
Water	0.500
Fino Meat Pie Seasoning	0.020
Total Weight: 0.920	

### Group 2

Ingredient	KG
Water	0.100
Fino Meat Thickening	0.050
Total Weight: 0.150	

## METHOD

1. Make a slurry with the water and FINO MEAT THICKENING 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. For superior freeze/thaw stability keep the mixture at boiling point for a further 3-5 minutes.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Filling