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CATEGORY

Bakery, Patisserie



**FINISHED
PRODUCT**

Filling

PINEAPPLE PIE FILLING (USING INSTANT STARCH)

INGREDIENTS

Group 1

Ingredient

Salt	0.030	KG
Sugar	0.900	KG
Bakels Instant Starch	0.225	KG

Total Weight: 1.155

Group 2

Ingredient

Water	0.900	KG
Pineapple Juice	1.500	KG
Lemon Juice	0.030	KG

Total Weight: 2.430

Group 3

Ingredient

Pineapple (drained)	1.500	KG
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Total Weight: 1.500

METHOD

1. Dry blend Group 1.
2. Place Group 2 in mixing bowl.
3. Whisk on low speed adding Group 1 in a continuous stream.
4. Scrape down.
5. Whisk on top speed until smooth.
6. Add Group 3 and mix through on low speed.
7. Bake immediately in normal manner or keep refrigerated until the pie or fillings baked.