



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Filling

# PINEAPPLE PIE FILLING (USING INSTANT STARCH)

## INGREDIENTS

### Group 1

Ingredient	KG
Salt	0.030
Sugar	0.900
Bakels Instant Starch	0.225
<b>Total Weight:</b>	<b>1.155</b>

### Group 2

Ingredient	KG
Water	0.900
Pineapple Juice	1.500
Lemon Juice	0.030
<b>Total Weight:</b>	<b>2.430</b>

### Group 3

Ingredient	KG
Pineapple (drained)	1.500
<b>Total Weight:</b>	<b>1.500</b>

## 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 filling is baked.