



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Filling

## SEAFOOD PIE FILLING (BAKELS COOK UP STARCH)

### INGREDIENTS

#### Group 1

Ingredient	KG
Green Prawns (medium, peeled)	0.500
Scallops	0.300
Crab Meat or Seafood Extender	0.200
Fish Stock or Water with Fish Stock Cube	1.150
Fino Meat Pie Seasoning	0.030
<b>Total Weight:</b>	<b>2.180</b>

#### Group 2

Ingredient	KG
Bakels Cook Up Starch	0.070
Full Cream Milk Powder	0.250
Water	0.390
<b>Total Weight:</b>	<b>0.710</b>

### METHOD

1. Bring fish stock to the boil.
2. Add the prawns, scallops and crab meat.
3. Bring back to the boil and thicken with the starch, milk powder and water.
4. Boil for a further few minutes.