



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Filling

STEAK AND KIDNEY 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
Total Weight: 2.315	

Group 2

Ingredient	KG
Bakels Cook Up Starch	0.100
Water	0.250
Total Weight: 0.350	

Group 3

Ingredient

Kidneys (veined, chopped)

Onion (chopped)

KG

2.500

0.250

Total Weight: 2.750

METHOD

1. Make a slurry with the water and Bakels Cook Up Starch in Group 2.
2. Stir fry Group 3 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.