



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Filling

## STEAK AND MUSHROOM 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

Large Mushrooms (chopped)

KG

1.250

**Total Weight:** 1.250

### 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, flavour to taste with FINO MEAT PIE SEASONING, 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.