



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Filling

# TOMATO AND ONION 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
<b>Total Weight:</b>	<b>2.315</b>

### Group 2

Ingredient	KG
Bakels Cook Up Starch	0.100
Water	0.250
<b>Total Weight:</b>	<b>0.350</b>

### Group 3

#### Ingredient

Tomato (whole)

Onion (chopped)

KG

0.050

0.050

**Total Weight:** 0.100

### METHOD

1. Make a slurry with the water and Bakels Cook Up Starch in Group 2.
2. Boil Group 1 and when thoroughly boiling stir in Group 2.
3. Continue to stir until the mixture comes back to the boil.
4. Maintain boiling for approximately 5 minutes to ensure proper gelatinisation of the Bakels Cook Up Starch.

Notes: Use 2/3 of the normal meat pie filling. Top the meat filling with two slices of tomato and sprinkle with onion. Lid and bake as normal.