



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Filling, Meat Pie

VEGETABLE AND MEAT 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

Mixed Vegetables (Frozen)

KG

2.000

Total Weight: 2.000

METHOD

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