

Pies and Savoury - Pie Thickenings**Recipe No:****R771 - R771a****CHICKEN PIE FILLING**USING BAKELS GOURMET PIE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Onions (finely chopped)	0.150
	Mushrooms (optional)	0.400
	Fresh Chicken (skinned & boned)	1.000
2	Water	1.000
	Cream (fresh)	0.200
	BAKELS GOURMET PIE MIX	0.200

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<b>Total Weight</b>	<b>2.950</b>
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- Method:**
1. Slice Mushrooms or leave whole if small.
  2. Dice Chicken into bite size pieces.
  3. Gently fry Group 1 in saucepan to seal chicken.
  4. Add Group 2 and bring to a rolling boil until chicken is tender, do not over cook.
  5. Replace liquid lost during cooking process.
  6. Bring back to heat.
  7. Mix Group 3 into a slurry and add to chicken mixture.
  8. Cook through for a further 2-3 minutes.
  9. Cool filling down, then place in refrigerator until required.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
Do not leave prepared Chicken Filling on bench uncovered during the cool down process.