



Pies and Savoury - Pie Thickenings

Recipe No:

R771 - R771b

FISH PIE FILLING

USING BAKELS GOURMET PIE MIX

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> |
|---------------------|--|--------------|
| 1 | Onions (finely chopped) | 0.150 |
| | Water | 1.000 |
| 2 | BAKELS GOURMET PIE MIX | 0.200 |
| | Cream (fresh) | 0.200 |
| 3 | Fresh Fish or Processed Canned Fillets | 1.400 |
| | Corn | 0.100 |
| | Mixed Vegetables | 0.100 |
| Total Weight | | 3.150 |

Method: 1. Place Group 1 (see Notes) in saucepan and bring to the boil.
2. Mix Group 2 into a slurry and add to Group 1.
3. Add Group 3 and cook through for a further 2-3 minutes.
4. Cool filling down, place in refrigerator until required.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
If Fresh Fish (as listed in Group 3) is utilised, then this will now become part of Group 1 and boiled also.
Do not leave prepared Fish Filling on bench uncovered during the cool down process.