



## Pies and Savoury - Pie Thickenings

**Recipe No:**  
**R771 - R771c**

### **BEEF STROGANOFF PIE FILLING**

USING [BAKELS GOURMET PIE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Onions (finely chopped)	0.150
2	Beef (chopped)	0.500
	Water	0.750
	Worcestershire Sauce	0.010
	Red Wine	0.040
3	BAKELS GOURMET PIE MIX	0.100
	Cream (fresh)	0.100
4	Mushrooms (optional)	0.200
<b>Total Weight</b>		<b>1.850</b>

- Method:**
1. Gently fry Group 1 in saucepan.
  2. Add Group 2 and bring to the boil until beef is tender.
  3. Do not over cook.
  4. Replace liquid lost during cooking process.
  5. Bring back to heat.
  6. Mix Group 3 into a slurry and add Group 4.
  7. Thicken cooked beef with prepared slurry and cook through for a further 2-3 minutes.
  8. 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.

Do not leave prepared Beef Filling on bench uncovered during the cool down process.

Extra seasoning can be added to suit your flavour profile.