

Pies and Savoury - Pie Thickenings**Recipe No:****R771 - R771d****VEGETABLE PIE FILLING**USING BAKELS GOURMET PIE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Water	1.000
	Potatoes (diced)	0.200
	Onions (finely chopped)	0.100
	Cauliflower (pieces)	0.200
	Carrots (diced)	0.200
2	Mushrooms (sliced or whole)	0.200
	Courgettes (diced)	0.200
	Broccoli (pieces)	0.200
	Red & Green Peppers (diced)	0.100
3	BAKELS GOURMET PIE MIX	0.200
<b>Total Weight</b>		<b>2.600</b>

- Method:**
1. Place Group 1 in saucepan and bring to a rolling boil until vegetables are tender.
  2. Replace liquid lost during cooking process.
  3. Bring back to heat.
  4. Add Group 2 and mix together.
  5. Mix Group 3 into a slurry and add to vegetables.
  6. Cook through for a further 2-3 minutes.
  7. 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 Vegetable Filling on bench uncovered during the cool down process.