

Pies and Savoury - Pie Thickenings**Recipe No:****R771 - R771e****BUTTA CHICKEN PIE FILLING**USING BAKELS GOURMET PIE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter	0.100
	Chopped Whole Onion	0.250
	Cinnamon	0.005
	Freshly Crushed Garlic	0.020
	Ginger	0.020
	Tumeric	0.010
	Chilli Powder	0.005
	Dried Corriander	0.003
2	Boneless, Skinless Chicken Thigh or Breast	0.400
3	Whole Peeled Tomatoes with Juice	0.225
	Tomato Paste	0.025
	Unsweetened Yoghurt	0.200
	Water	0.350
4	BAKELS GOURMET PIE MIX	0.150
Total Weight		1.763

Method:

1. Heat in a large saucepan and fry off Group 1.
2. Add Group 2 and fry until lightly coloured to enhance flavour.
3. Add Group 3.
4. Cover and simmer for 20 minutes.
5. Make slurry of Group 4.
6. Bring mix to the boil and add Group 4.
7. Allow to cook a little. Once completed, allow to cool.
8. Use to fill pies as desired.