

Pies and Savoury - Pie Thickenings**Recipe No:****R763 - R763b****ITALIAN PIE FILLING**USING FINO MEAT PIE SEASONING

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Steak (minced)	0.400
	FINO MEAT PIE SEASONING (to taste)	0.025
	Water	0.500
2	Colflo 67	0.040
3	Red Capsicum (chopped)	0.100
	Green Capsicum (chopped)	0.100
	Garlic (to taste)	0.000
	Tomato Paste	0.200
	Tasty Grated Cheese	0.400
<b>Total Weight</b>		<b>1.765</b>

- Method:**
1. Make a paste with Group 2.
  2. Bring Group 1 to the boil.
  3. Add Group 2 whilst stirring.
  4. Continue to stir until the mixture comes back to the boil.
  5. Add Group 3.
  6. Maintain boiling for approximately 5 minutes to ensure complete gelatinisation of the COLFLO 67.