

Pies and Savoury - Pie Thickenings**Recipe No:****R763 - R763d****CHEESE & TOMATO 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	Whole Tomatoes	0.000
	Tasty Grated Cheese	0.000
Total Weight		0.965

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. Maintain boiling for approximately 5 minutes to ensure complete gelatinisation of the COLFLO 67.
6. Prefill the pie bases two thirds full
7. Top the meat filling with 2 slices of tomato and sprinkle with small quantity of grated tasty cheese
8. Lid and bake as normal