

Pies and Savoury - Pie Thickenings**Recipe No:****R763 - R763e****CHICKEN PIE FILLING**USING FINO MEAT PIE SEASONING

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Water	0.750
	Chicken Pieces	0.650
	FINO MEAT PIE SEASONING	0.025
	Chicken Booster	0.015
	Peas	0.025
	Frozen Corn Kernels	0.025
2	Colflo 67	0.040
	Full Cream Milk Powder	0.150
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Total Weight		1.680

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.

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