

Pies and Savoury - Pie Thickenings

Recipe No:
R763 - R763f

VEGETABLE PIE FILLING

USING FINO MEAT PIE SEASONING

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Water	0.750
	Potatoes (diced)	0.150
	Carrots (diced)	0.100
	Peas	0.025
	Frozen Corn Kernels	0.025
	Zucchini (sliced)	0.050
	Cauliflower (pieces)	0.100
	Mushrooms (diced)	0.050
	FINO MEAT PIE SEASONING	0.025
2	Colflo 67	0.040
	Full Cream Milk Powder	0.150
Total Weight		1.465

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 overcook vegetables.