

**Recipe No:**  
**R763 - R763g**

## **CURRIED CHICKEN 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	0.025
	Chicken Pieces	0.650
	Curry Powder	0.015
	Peas	0.025
	Chicken Booster	0.015
	Colflo 67	0.040
	Water	0.250
	Full Cream Milk Powder	0.150
<b>Total Weight</b>		<b>1.570</b>

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