

Pies and Savoury - Pie Thickenings

**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.