

Chicken Balti Pie

A spicy curry mix for great tasting beef, lamb or chicken balti pies, pasties or slices.

Method

Ingredients

		%	Example Batch (g)
1	DICED COOKED CHICKEN	50.0%	5,000
2	BALTI PIE MIX 1KG PACK, SJ# SE41105	10.0%	1,000
3	COLD WATER	40.0%	4,000
		100%	10,000

- 1 Whisk sauce mix with cold water
- 2 Add diced cooked chicken and mix well
- 3 Fill mixture into pie shells or foil pie sheet and cover with pastry
- 4 Brush with milk and bake at 180 degrees celsius for 30 mins or until pastry is golden brown

Cooking Suggestion

Pre-heat oven to 180°C place the pie in the centre of the oven and cook for 15-20mins. Ensure pie is piping hot before serving

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

© 2022

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547