

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 cases 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

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