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 ashet 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 servin

Serving Suggestion



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

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