

## FILLINGS & TOPPINGS

# PIE COMPLETE MIX

Add Pie Mix Complete to meat for a superb filling. Pie Mix Complete has Halal Accreditation and contains no added MSG.

## BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)
Mince Meat (Group 1)	1.000kg
Water (Group 1)	1.000L
Pie Mix Complete (Group 2)	0.200kg
Water (Group 2)	0.250L

## METHOD

### STEP 1

Using a spiral mixer with dough hook, mix the above ingredients for approximately 10 minutes or until dough is fully developed.

### STEP 2

Dough temperature should be less than 29°C. Rest for 10 minutes.

### STEP 3

Cut out dough as required for pans. Approx. 250g for Regular. 450g for Large.

### STEP 4

Roll out to fit pan.

### STEP 5

Allow to prove to desired height.

### STEP 6

Fill and bake at 220°C.