Kūmara and chickpea hand pies

NZBK-057 · Pies Pastries And Savouries · 12 pies

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

750 g shortcrust pastry

420 g peeled kūmara

360 g drained chickpeas

150 g onion

20 mL oil

5 g ground cumin

3 g salt

1 egg

PREPARATION

1. Roast kūmara until soft.
2. Soften onion in oil and add cumin.
3. Combine with crushed chickpeas, kūmara and salt, then cool.
4. Fill 12 rounds, fold and seal.
5. Brush with beaten egg and bake at 195°C for 22–28 min.

ALLERGEN CHECK

Wheat, egg. Check pastry for milk.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-057-kumara-and-chickpea-hand-pies