

Food For Thought Recipe and Allergen Card

Chicken Pie

100 Portions

Ingredient	Hannah Product Code	Quantity
Diced chicken		4k
Onion- Diced		1k
Leeks- Washed and sliced		1k
Garlic – Diced		5 cloves
Carrot - Diced		1k
Bechamel		8 ltr
Puff Pastry	Jus Roll – F004750	2 x 1.5k
Eggs		2
Milk		50ml
Salt		To taste
Pepper		To taste
Olive oil	D001010	For frying
Mixed herbs	D001161	2 tbsp

RECIPE METHOD – ALLERGENS

1. Defrost **pastry** safely in a fridge overnight
2. Prepare **béchamel** sauce as per FFT recipe and keep warm
3. In a separate heavy bottomed pan, add enough olive oil for frying
4. Once hot, add the diced onion, sliced leeks, diced carrots and garlic
5. Sweat for 10 minutes on a medium heat, without browning, allowing all of the flavours to marry
6. Add the diced chicken, salt and pepper to taste and the mixed herbs
7. Continue to cook, stirring regularly until the chicken reaches a core temperature of 75°C for 30 seconds
8. Once this has been achieved add the béchamel sauce into the chicken mixture and cook for a further 10 minutes to allow the flavours to develop
9. Beat the eggs and milk together
10. Roll out puff pastry to a thickness of 5mm
11. Tip mixture evenly into a ceramic baking dish and allow to cool slightly
12. Top the mixture with the pastry and crimp the edges with a fork
13. Brush the pastry with the **egg** and **milk** mixture (this makes it golden and shiny on the top)
14. Cook in the oven at 180°C for around 20-25 minutes or until the pastry is risen and puffed up with a golden glaze on the top

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...