



Chicken Pie

Ingredient	10 Portions	50 Portions	100 Portions
Diced chicken	400g	2kg	4kg
Onion- Diced	100g	500g	1kg
Leeks- Washed and sliced	100g	500g	1kg
Garlic – Diced	1 clove	3 cloves	5 cloves
Carrot - Diced	100g	500g	1kg
Bechamel	800ml	4 ltr	8 ltr
Puff Pastry	300g	1 x 1.5kg	2 x 1.5kg
Eggs	1	1	2
Milk	5 ml	25 ml	50ml
Salt	To taste	To taste	To taste
Pepper	To taste	To taste	To taste
Olive oil	For frying	For frying	For frying
Mixed herbs	1 tsp	1 tbsp	2 tbsp

Method

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

Allergens Wheat, Milk, Eggs