

Chicken & Leek Pie (puff pastry)



Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Diced Chicken 50/50	50 g	500 g	2.5 kg	5 kg	10 kg
Leeks	20 g	200 g	1 kg	2 kg	4 kg
Onions	20 g	200 g	1 kg	2 kg	4 kg
Margarine	5 g	45 g	225 g	450 g	900 g
Plain Flour	2 g	20 g	100 g	200 g	400 g
Semi Skimmed Milk	12 ml	120 ml	600 ml	1.2 L	2.4 L
Bouillon Veg	1 g	10 g	50 g	100 g	200 g
Puff Pastry	10 g	100 g	500 g	1 kg	2 kg

Method

Sweat the diced chicken with the diced onions, then add the sliced leeks with the 45 g of margarine.
 Add the flour and cook out for 3mins.
 Add the hot milk and hot stock to make a white sauce.
 Roll out the pastry to form pie lide.
 Cook the chicken until tender then transfer to tins.
 Lay the puff pastry over and brush with milk and bake at 180c until golden.
 Serve hot.

Assembled Tags



Contains Milk

SO₂Contains Sulphur
Dioxide &
Sulphites >
10mg/Kg

Contains Wheat