



Honey Mustard Chicken Pie

We've teamed up with EOI bakery to make winter warmer with this Honey Mustard Chicken Pie. Give the recipe a try!

INGREDIENTS

INGREDIENTS	WEIGHT
BASE PASTRY	
Mauri Eagle Pie & Pastry Flour	2.000kg
Salt	0.060kg
Milk Powder	0.050kg
EOI Vantage or EOI Trio	1.100kg
Water	1.500kg
Mauri Finetex Hi Ratio Cake Flour	2.000kg
Baking Powder	0.050kg
PUFF PASTRY	
Mauri Eagle Pie & Pastry Flour	2.000kg
Water	1.100kg
Salt	0.020kg
EOI Pastrex or EOI Perfex Ready Bits	1/2 Paste: 1.000kg 3/4 Paste: 1.500kg
PIE FILLING	
Group 1	
Diced Chicken Thighs	2.000kg
Group 2	

**INGREDIENTS****WEIGHT**

Water	0.670kg
Thickened Cream	1.000kg
Minced Garlic	0.020kg
Chicken Booster	0.020kg
Mustard Powder	0.030kg
Honey	0.400kg
Seeded Mustard	0.040kg

Group 3

Button Mushrooms (Diced into 8th's)	1.000kg
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Group 4

Cold Water	0.330kg
Col Flo	0.200kg

Group 5

Grated Tasty Cheese	0.500kg
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PRODUCTS

16877 Eagle Pie & Pastry Flour 25kg; 28310 Finetex Hi Ratio Cake Flour 25kg

METHOD



BASE PASTRY

1. Place Mauri Eagle Pie & Pastry Flour, salt, milk powder and EOI Vantage or EOI Trio in a spiral mixer and mix with a dough hook on low speed. Rub together until EOI Vantage or EOI Trio is well distributed.
2. Add water and mix well to a clear dough.
3. "Add Mauri Finetex Hi Ratio Cake Flour & baking powder and mix to a clear smooth dough. Be careful not to over mix.

**Note: Baking powder is optional and used at 1.5%. It softens the dough and helps combat shrinkage."*

PUFF PASTRY

1. Place the water in the machine bowl first. Add Mauri Eagle Pie & Pastry Flour and salt and mix with a dough hook until almost clear (approximately 3-4 minutes).
2. "Add EOI Pastrex or Perfex Ready Bits and lightly mix. Ready Bits should still be visible. Mould up lightly and rest 5-10 minutes. Now proceed to give 4 to 5 half turns rolling each time to about 75x40cm before folding. Allowing resting period after 2nd and 4th turn.

**Note: the dough requires 4 to 5 half turns resting after every 2nd half turns. Allow 15 minutes rest before rolling and cutting."*

PIE FILLING

1. Brown chicken in a pot.
2. Add Group 2 into the pot and bring to the boil. Cover and simmer until chicken is cooked and tender. Add button mushrooms (diced into 8ths) once chicken is cooked.
3. Bring back to the boil and mix in cold water and col flo. Once thickened, remove from heat.
4. Add grated tasty cheese and stir through. Allow to cool before putting filling into pies.



BAKING INSTRUCTIONS

1. Line, fill and top pies in the normal manner.
2. Bake at 230°C for 15-20 minutes.