



The
trusted
choice.

EOI Honey mustard chicken pie

| Group | g/ml | Ingredients | Method |
|-------|--|---|---|
| | | EOI Flex puff pastry or EOI puff pastry chopped in | Make up in the usual manner. |
| 1 | 2000 | Diced chicken thighs | Brown chicken in pot. |
| 2 | 670 1000 20 20 30 400 40 | Water Thickened cream Minced garlic Chicken booster Mustard powder Honey Seeded mustard | Add all into a pot and bring to the boil. Cover and simmer until chicken is cooked and tender. |
| 3 | 1000 | Button mushrooms diced into 8ths | Add to Group 2 once chicken is cooked. Bring back to the boil. |
| 4 | 330 200 | Cold water Col flo | Mix together to thicken. |
| 5 | 500 | Grated tasty cheese | Once thickened and removed from the heat add the tasty cheese and stir through. Allow to cool before putting filling into pies. |
| | | EOI pie bottom pastry | Make up in the usual manner. |
| | 6210 | TOTAL WEIGHT | |

Baking: 230°C for 15-20 minutes

Make up Procedure: Line, fill & top pies in the normal manner.

Freezing: Meat pie fillings are suitable for freezing in a baked or unbaked state and are completely freeze - thaw stable.

Recipe uses:
EOI Flex

