



The
trusted
choice.

EOI Chicken and green peppercorn pie

Group	g/ml	Ingredients	Method
		EOI Flex puff pastry or EOI puff pastry chopped in	Make up in the usual manner.
1	300 400 40	Mushrooms quartered Washed leek (white part only) thickly sliced Crushed garlic	In a Pot add some oil, and cook until leek softens.
2	150 750 30 375	Dijon mustard Water Chicken booster Sour cream	Add to the Pot and bring to the boil.
3	120	Green peppercorns drained & rinsed	
4	2500	Diced chicken thighs	Add to the pot and bring back to the boil and simmer until meat is tender.
5	110 220	Col flo Cold water	Mix together. Bring the meat mixture to the boil and add to the meat until it thickens.
6	3	Dried tarragon	Add to the meat mixture.
		EOI pie bottom pastry	Make up in the usual manner.
	4998	TOTAL WEIGHT	

Baking: 230°C for 15-20 minutes

Make up Procedure: Line, fill and top the 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

