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choice.

# EOI Indian satay chicken pie

Group	g/ml	Ingredients	Method
		<b>EOI Flex puff pastry or EOI puff pastry chopped in</b>	Make up in the usual manner.
1	1600 500	Diced chicken thigh chopped onion	Brown chicken in a pot.
2	9 4 4 20 20 5	Cumin Turmeric Chili Curry powder Salt White Pepper	Add to chicken and cook for 1 minute to activate spices
3	300 20 150 35 35 70 200 500 100	Crunchy peanut butter Lemon grass paste Brown sugar Soy sauce Rice wine vinegar Srirachi chilli sauce Water Full fat coconut milk Crushed garlic	Mix together and add to chicken. Bring to the boil and simmer until the chicken is tender.
4	120 70	Cold water Col Flo	Mix together. Bring chicken mix to the boil. Add to meat and mix for 2 minutes before turning off the stove.
		<b>EOI pie bottom pastry</b>	Make up in the usual manner.
	<b>3762</b>	<b>TOTAL WEIGHT</b>	

**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**

