

SPECIALTY CAKE, BISCUIT & PASTRY FLOUR, SPECIALTY FLOURS

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

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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 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
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Group 2

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



INGREDIENTS**WEIGHT**

Button Mushrooms (Diced into 8th's)	1.000kg
Group 4	
Cold Water	0.330kg
Col Flo	0.200kg
Group 5	
Grated Tasty Cheese	0.500kg

METHOD**BASE PASTRY****STEP 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.

STEP 2

Add water and mix well to a clear dough.

STEP 3

Add Mauri Finetex 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**STEP 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).

STEP 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**STEP 1**

Brown chicken in a pot.

STEP 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.

STEP 3

Bring back to the boil and mix in cold water and col flo.
Once thickened, remove from heat.

STEP 4

Add grated tasty cheese and stir through.
Allow to cool before putting filling into pies.

BAKING INSTRUCTIONS

STEP 1

Line, fill and top pies in the normal manner.

STEP 2

Bake at 230°C for 15-20 minutes.

Product is best enjoyed on the day of the bake. Storage temperature: either hot above 60°C or refrigerated below 5°C.

FREEZING

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

This recipe was created by one of our partners - EOI Bakery.

[Find EOI Bakery products here.](#)