Creamy Chicken Pie

A creamy chicken pie mix perfect for pies, pasties and slices.

Method

	Ingredients	%	Example Batch (g)
1	DICED COOKED CHICKEN	50.0%	5,000
2	CREAMY CHICKEN PIE MIX 1KG PACK, SJ# SE41085	5.0%	500
3	COLD WATER	45.0%	4,500
		100%	**10,000**

1. Whisk sauce mix with cold water
2. Add diced cooked chicken and mix well
3. Fill mixture into pie shells or foil pie ashet and cover with pastry
4. Brush with milk and bake at 180 degrees celsius for 30 mins or until pastry is golden brown

Cooking Suggestion

Pre-heat oven to 180°C place the pie in the centre of the oven and cook for 15-20mins. Ensure pie is piping hot before servin

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery
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