Chicken and Ham Pie

Method

	Ingredients	%	Example Batch (g)
1	DICED COOKED CHICKEN	40.0%	4,000
2	COOKED HAM	10.0%	1,000
3	CHICKEN & HAM PIE MIX 1KG PACK, SJ# SE41095	10.0%	1,000
4	COLD WATER	40.0%	4,000
		100%	**10,000**

1. Whisk sauce mix with cold water
2. Add diced cooked meat
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
at competitive prices at **www.scobiesdirect.com**

© 2026
Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail:info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547