



## Chicken, White Wine, Mushroom and Pepper Cobbler Using Lucas Chicken Sauce Mix p/n 61882

### Product make up:

For a 20lb/9.0 kgs you will need the following:

#### Chicken, White Wine, Mushroom and Pepper Cobbler

##### Recipe:

	%	lb	oz	Kgs
Light Chicken Meat (Diced)	34.0	6	12	3.06
Dark Chicken Meat (Diced)	20.0	4	0	1.8
Chicken Sauce mix p/n 61882	5.0	1	0	0.45
Mushroom (Sliced)	3.0	0	10	0.27
White Wine	7.0	1	7	0.63
Cold Water/Ice	28.0	5	9	2.52
Mixed Peppers	3.0	0	10	0.27
<b>Total</b>	<b>100.0</b>	<b>20</b>	<b>0</b>	<b>9.0</b>

- Vegetables should be blanched, before adding to the mix.

##### Method:

1. Cook the diced chicken in 80% of the water, until tender. Allow to cool slightly.
2. Blend the sauce into the white wine to form a smooth paste.
3. The water that has evaporated / boiled off should be replaced before the chicken sauce blend is added.
4. Add the blend to the cooked chicken, stir well. Bring to the boil and then allow to simmer for 5 minutes. Add the vegetables.
5. Cool as quickly as possible and fill into a foil tray.
6. Make mini savoury scones and arrange around the side of the foil tray.