



## Chicken & Mushroom Pie

Using Lucas Chicken Sauce Mix p/n 61882

Product make up:

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

**Recipe:**

	<b>%</b>	<b>lb</b>	<b>oz</b>	<b>Kgs</b>
Light Chicken Meat (Diced)	35.0	7	0	3.15
Dark Chicken Meat (Diced)	20.0	4	0	1.8
Mushrooms	5.0	1	0	0.45
Chicken Sauce Mix p/n 61882	5.0	1	0	0.45
Cold Water/ice	35.0	7	0	3.15
<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 for the pies:-

1. Cook the diced chicken in 80% of the water until tender. Allow to cool slightly.
2. Blend the sauce mix in the remaining 20% of the cold water 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.
5. Cool as quickly as possible and fill into pie shells and then cover with the lid.
6. Glaze the pies using using the Lucas pastry glaze p/n 62564. This should be done prior to and again 5 minutes before the end of baking.
7. Bake the pies @200°C/400F/Gas 6.