

# BRITISH

# PIE WEEK

4TH-10TH MARCH

2019



## DID YOU KNOW?

THE WORLD'S LARGEST MEAT PIE WEIGHING 10,540 KG (23,237 LB) WAS MADE BY 17 CATERING STUDENTS FROM STRATFORD-UPON-AVON COLLEGE, IN WARWICKSHIRE ON 12 APRIL 1998. (GUINNESS WORLD RECORDS, 2018)

## INGREDIENTS

OLIVE OIL....15ML  
FARMSTEAD FARM QUALITY CHICKEN BREAST FILLETS - SKINLESS 180-200G....700G  
EVERYDAY FAVOURITES DICED ONIONS (FROZEN)....25G  
KNORR PROFESSIONAL GARLIC PUREE....20G  
GOLD POTATOES, CUBED....200G  
FROZEN PEAS AND CARROTS....200G  
EVERYDAY FAVOURITES SALTED BUTTER....60G  
ALL-PURPOSE FLOUR....50G  
CHICKEN BROTH....500ML  
EVERYDAY FAVOURITES WHITE BREAD & ROLL MIX....1  
SALT & PEPPER....TO TASTE

## METHOD

- 1....PREHEAT OVEN TO 400°F/200°C, GAS MARK 6
- 2....HEAT THE OLIVE OIL OVER A CAST-IRON SKILLET, SEASON THE CUBED CHICKEN WITH SALT AND PEPPER AND FRY UNTIL NO LONGER PINK. REMOVE CHICKEN AND SET ASIDE.
- 3....TO THE SAME SKILLET, ADD THE ONIONS AND GARLIC. SAUTÉ UNTIL TRANSLUCENT.
- 4....ADD POTATOES AND SAUTÉ ABOUT 5 MINUTES.
- 5....ADD PEAS AND CARROTS, AND STIR AGAIN.
- 6....ADD THE BUTTER TO THE VEGETABLE AND ALLOW TO MELT.
- 7....SPRINKLE THE FLOUR, COVERING THE VEGETABLES, AND QUICKLY STIR TO AVOID LUMPS.
- 8....POUR IN CHICKEN BROTH, BRING TO A BOIL AND SIMMER TO THICKEN SAUCE.
- 9....SEASON WITH SALT AND PEPPER. REMOVE FROM HEAT.
- 10....PLACE PIE DOUGH OVER THE CHICKEN AND VEGETABLE MIXTURE, AND SEAL ALONG THE EDGES OF THE SKILLET WITH YOUR FINGERS.
- 11....BAKE FOR 25-30 MINUTES OR UNTIL GOLDEN BROWN

## FARMSTEAD ONE-SKILLET CHICKEN POT PIE



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EVERYDAY FAVOURITES CARAMEL APPLE CRUMBLE  
PIE 160G....x1

YARDE FARM PREMIUM DAIRY CLOTTED CREAM  
VANILLA ICE CREAM....x1 SCOOP

CARNATION DULCE DE LECHE....20G

SALTED CARAMEL PIECES....10G

TATE & LYLE ICING SUGAR DUSTING OF  
SPRIG OF FRESH MINT

FRESH STRAWBERRIES

SERVE ON SIMPLY WHITES RECTANGULAR PLATE

## JAZZ UP YOUR APPLE PIE



## METHOD

- 1.... REMOVE THE PIE FROM THE FOIL BY PUSHING UP FROM THE BASE. PLACE IN A SUITABLE DISH AND COOK FROM FROZEN IN THE OVEN AT 160°C FOR 35 MINS.
- 2....SPREAD THE DULCE DE LECHE SAUCE ACROSS THE PLATE AND PLACE THE PIE ON THE OTHER SIDE OF THE DRIZZLE.
- 3....TOP THE PIE WITH A QUENELLE OF CLOTTED CREAM ICE CREAM.
- 5....FINISH WITH SLICED FRESH STRAWBERRIES, A SPRIG OF MINT, DUSTING OF ICING SUGAR AND A SCATTERING OF SALTED CARAMEL PIECES.

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