

# CHICKEN AND MUSHROOM PIE

## INGREDIENTS

1 roast chicken  
25 g butter  
1 large onion, chopped  
250 g button mushrooms, quartered  
1 tablespoon of flour  
200 ml milk  
150 ml cream  
125 ml mayonnaise  
½ teaspoon of dried thyme  
500 g puff pastry  
1 egg, beaten

## METHOD

Preheat oven to 220°C with fan, 200°C without a fan. Tear the chicken from the bone in large pieces and slice the skin into smaller pieces. Heat the butter, add the onions and cook until soft. Add the mushrooms and cook for 4 minutes. Stir in the flour and cook for another minute, then add the milk and cream and simmer until the sauce thickens. Add the thyme, chicken and mayonnaise and cook for a further 2 minutes. Roll out the pastry to the thickness of a R5 coin and put the chicken mixture into a pie dish. Brush the rim with beaten egg and place the pastry over the dish. Trim off the excess pastry. Press down and crimp the edges with a fork. Cut 2 slits in the pastry to let out steam and brush all over with the rest of the beaten egg. Bake for 15-20 minutes until golden brown.



*Recipe of the Week*

**WEEK 14**

**Bidvest  
foodservice**



*Recipe of the Week*

**Week 15**



# Creamy Curried Butternut Soup

## INGREDIENTS

¼ cup of margarine  
2 onions, finely chopped  
1 tablespoon of curry powder  
2 tablespoons of flour  
1 cup of creamer  
2 cups of hot water  
3 chicken stock cubes, dissolved in  
4 cups of hot water  
1 kg butternut, cut into cubes  
salt and pepper to taste  
chopped spring onions to garnish

## METHOD

Combine the creamer and the hot water. Stir until smooth. In a large saucepan melt the margarine and fry the onions with the curry powder until the onions are soft. Stir in the flour to make a paste. Add the creamer and stock mix, a little at a time, stirring continuously. Add the butternut and simmer for about 30-40 minutes until tender. Season with salt and pepper. Puree or press through a sieve until smooth. Sprinkle with the spring onion before serving.



# Recipe of the Week

Week 16

## Pizzaiola Tartines

### ingredients

3 ripe tomatoes, roughly chopped  
2 spring onions, chopped  
8 pitted green olives, chopped  
1 teaspoon of fresh oregano, chopped  
olive oil for drizzling  
soft butter for spreading  
12 slices of white bread  
300 g mozzarella  
salt and black pepper to taste

### method

Combine the tomatoes, spring onion, olives and oregano and dress with the olive oil. Stir lightly and set aside. Cut rounds out of the bread slices using a biscuit cutter and spread with the butter on both sides. Toast the rounds in a hot frying pan. Top each toast with the tomato mixture and sliced mozzarella. Season to taste with salt and pepper.





# Recipe of the Week

## Croissant and Chocolate Pudding

### Ingredients Method

6 croissants, baked  
4 egg yolks  
¼ cup of sugar  
400 ml dairy cream  
alternative  
30 ml milk  
1 jar of chocolate  
spread  
30 ml nutty liqueur

Preheat the oven to 180°C. Cut the croissants into 1 cm pieces. Heat the dairy cream alternative, the milk and the nutty liqueur until almost boiling. Whisk the sugar and the yolks together and temper the cream mixture over the egg mixture. Place one layer of the croissants slices in the ramekins, muffin cases, espresso cups or a muffin tin. Cover the croissant slices with the egg and cream mixture and then top with a good dollop of chocolate spread and finish off with the nutty liqueur. Repeat this process until the ramekins are almost full. Place the muffin cases on a baking tray and bake for 30 to 40 minutes until the custard is set.



## Week 17

 **Bidvest**  
foodservice