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
1/2 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 15





INGREDIENTS

½ 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.



Precipe of the Week

Week 16

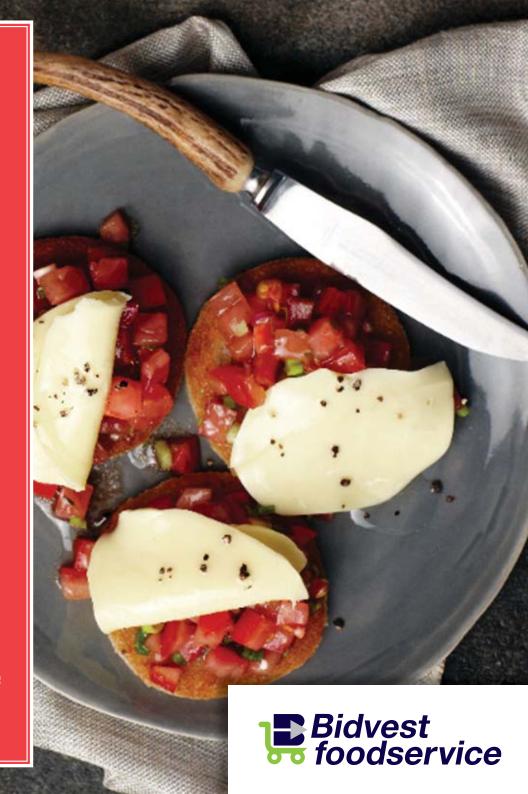
Pizzaiola Tartines

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
1/4 cup of sugar
400 ml dairy cream
alternative
30 ml milk
1 jar of chocolate
spread
30 ml nutty liqueur

croissants into I 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.

Preheat the over to 180°C. Cut the







