



CHICKEN PIE WITH HARVEST GOURMET MINCE

INGREDIENTS

2 cups Flour
1/2 Teaspoon MAGGI® CukupRasa™
1 Unit Egg
3/4 Cup Unsalted Butter
1/2 Cup Cold water
2 Tablespoons Cooking Oil
1 Unit Red Onion
3 Cloves Garlic
1/4 Inch Ginger
1 Sprig Curry Leaf
2 Tablespoons Curry Powder
200 Grams Harvest Gourmet Stir Fry Mince
100 Grams Potato
1/4 Cup Water
1/4 Cup Nestlé UHT Full Cream Milk
1 Teaspoon MAGGI® CukupRasa™
50 Grams Spinach
50 Grams Carrot
1 Unit Egg



Chicken Pie specially made with Harvest Gourmet Mince curry flavored filling

PREPARATION

1. Dough Preparation

Mix flour with MAGGI® CukupRasa. Add an egg, butter and cold water. Mix until well blended.

2.

Rest the dough for 30 minutes in the refrigerator.

3. Core Preparation

Heat cooking oil, fry the onion, garlic, ginger and curry leaves until fragrant. Add curry spice powder, fry until the oil is separated.

4.

Add Harvest Gourmet® Stir Fry Mince and potatoes, mix well.

5.

Add water and Nestle Just Milk, mix well and simmer for a while. Add the carrots and spinach.

6.

Add MAGGI® CukupRasa, mix well and refrigerate.

7. Pie preparation

Roll the dough, using mould cutter, cut the rolled dough into 8 pieces.

8.

Place the dough in a mould, add the filling and brush the eggs around the pie and cover with the dough. Press the edges of the dough neatly.

9.

Brush the pie with eggs and bake at 180 ° C for 20 min or until browned.

Recipe created by SHARIFAH HAMIDAH

[CHECK OUT MORE RECIPES AT GARDENGOURMET.COM](https://www.gardengourmet.com)