

Butter Chicken & Mango Chutney Pie



Ingredients

1kg chicken thigh, diced
20g **Verstegen World Spice Blend Massala PURE**
30g **Verstegen Binding DS PURE**
400g **Kumar's Butter Chicken Sauce**
100g mango chutney
150g onion, diced
Scotch pie cases and lids

Method

Combine **Verstegen World Spice Blend Massala PURE** and **Verstegen Binding DS PURE**, add to the chicken and mix well.

Add **Kumar's Butter Chicken Sauce**, the onion and mango chutney. Mix well.

Place into a boilable vacuum bag, vacuum pack and apply a piece of probe pad to the bag.

Steam in the Rational at 85°C with 100% steam for 1 hour 30 minutes.

Insert a probe through the probe pad and record the internal temperature for HACCP purposes.

Chill to fridge temperature within 90 minutes.

Fill the Scotch pie cases and add the lids.

Brush with egg wash and top with **Verstegen World Spice Blend Massala PURE**.

Cooking

Oven cook at 180°C for 20–25 minutes.

Verstegen adds that extra something.

