Chicken & Mushroom Pie



Ingredients

1kg chicken thigh, diced
20g **Verstegen Spicemix for Chicken**
30g **Verstegen Binding DS PURE**
400g **Verstegen Mushroom Sauce**
Scotch pie cases and lids

Method

Combine **Verstegen Spicemix for Chicken** and **Verstegen Binding DS PURE**, add to the chicken and mix well.
Add **Verstegen Mushroom Sauce** and 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.

Cooking

Oven cook at 180°C for 20–25 minutes.