Chicken Tikka Pie



Ingredients

1kg chicken thigh, diced
20g **Verstegen World Spice Blend Massala PURE**
30g **Verstegen Binding DS PURE**
500g **Verstegen Tikka Sauce**
Verstegen Cumin Seeds
150g onion, diced
20g coriander, chopped
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 **Verstegen Tikka Sauce**, the onion and coriander. 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 Cumin Seeds.**

Cooking

Oven cook at 180°C for 20–25 minutes.

Verstegen adds that extra something.

Verstegen
SPICES & SAUCES