

Spicy Bombay Chicken Pie



Ingredients

1kg chicken thigh, diced
20g **Verstegen World Spice Blend Massala PURE**
30g **Verstegen Binding DS PURE**
350g **Verstegen Bombay Curry Sauce PURE**
40g **Verstegen Sambal Oelek PURE**
Verstegen World Grill Indian Mystery PURE
Verstegen Cumin Seeds
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 **Verstegen Bombay Curry Sauce PURE**, **Verstegen Sambal Oelek PURE** and the onion. 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 **Verstegen World Grill Indian Mystery PURE** and top with **Verstegen Cumin Seeds**.

Cooking

Oven cook at 180°C for 20–25 minutes.

Verstegen adds that extra something.

