

CHICKEN PIE



Ingredients (serves 4 people):

Dough

- ½ kg wheat flour
- 350 g of cold butter
- 1 egg
- 1 pinch of salt
- 1 egg yolk to brush
- 1 strand of brush oil

Filling

- 1 kg bone-in chicken breast
- 2 bay leaves
- Black pepper to taste
- 1 chopped onion
- 2 cloves garlic, minced
- 1 can of peeled tomatoes
- Salt to taste
- Olive oil to taste
- Pitted black olives to taste
- 1 glass of diced palm heart drained or 1 can of drained green corn or 1 can of drained pea

200 g creamy cheese

Chopped parsley to taste

Preparation:

1. For dough put the wheat flour in a bowl.
2. Drill a hole in the middle and add the remaining ingredients.
3. Stir until incorporated and obtain a firm and smooth consistency.
4. Let stand for 30 minutes in the fridge.
5. For the chicken stuffing cook the chicken in salted water, black pepper and bay leaves.
6. Allow to cool and shred. Reserve.
7. In a pan heat olive oil and brown the onion and garlic.
8. Add chicken and fry for a few minutes.
9. Add the peeled tomatoes, the olive and stir for approximately 15 minutes.
10. Finally, add salt, pepper and parsley to taste.
11. Allow to cool and add the drained palm and mix well.
12. For mounting between two PVC films stretch a portion of dough approximately 0.5 cm thick and about the size of a false bottom baking sheet. Reserve in the fridge.
13. On a false bottom baking sheet, cover the bottom and sides with the remaining dough about 0.5 cm thick.
14. Leave in the fridge for 15 minutes.
15. Separate egg white from egg yolk in different bowls.
16. Lightly beat the egg yolk with a drizzle of olive oil.
17. Pass the egg white over the edge of the dough in the false bottom baking pan.
18. Place the filling and cover with the remaining open mass between the PVC films.
19. Brush the dough with the beaten egg with the drizzle of olive oil.
20. Drill a small hole in the center of the dough to let the steam out and not steam when baking.
21. Bake in preheated oven at 180° C for approximately 50 minutes or until golden.
22. Remove from oven and allow to cool slightly.
23. Remove ring from roasting pan and to serve.