

GOLDEN CHICKEN & POTATOES PASTRY

🕒 Prep time: 40 minutes 🍳 Cooking time: 1 hour 🍽 Serves: 12

PASTRY

- 170g cold butter, cut into cubes
- 80g vegetable shortening
- 500g plain flour
- 1 egg, lightly beaten
- 4 tbsp cold water
- 12 quail eggs, hardboiled

FILLING INGREDIENTS

- 1 200g packet MAK NYONYA Instant Chicken Curry Sauce
- 200g chicken filet, diced
- 1 onion, chopped
- A few curry leaves, chopped coarsely
- 500g potatoes, diced

EGG WASH

- 1 egg
- 2 tbsp milk
- Preheat oven to 160 degrees centigrade
- Line baking pan with silicon paper

1 Combine flour, butter and shortening in a food processor and pulse till breadcrumb-like. Add egg, cold water and pulse until a dough forms. Remove and place in a plastic bag. Chill the dough for at least ½ hour.

2 Steam diced potatoes until cooked and leave to cool.

3 Heat pan and stir-fry MAK NYONYA Instant Chicken Curry Sauce with curry leaves for 2 minutes or until fragrant. Add chicken and onions. Cook while stirring for 3 minutes or until chicken is cooked. Combine with cooked potatoes and mix well. Leave mixture to cool.

4 Divide dough into 12 equal balls. Lightly flour a working table top. Roll each dough ball into ¼ inch thick circle. Spoon filling into the centre, put in a quail egg and then gather both sides of dough to meet in the centre. Pinch or twist ends from one side to the other to close. Place on prepared baking tray. Repeat with the rest of the dough.

5 Lightly beat egg and add milk. Sieve mixture and use it to glaze pastries. Bake for 30 minutes or until pastry is lightly golden brown in colour.

