

Butter chicken pie recipe

Over View

- The Butter Chicken Pie is a popular fast food in New Zealand and Australia, it is comprised of a pastry shell and lid filled with a mildly spiced chicken (or chickpea) Indian style curry
 - Cooking time 2 hours
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Ingredients - for a tray of 12 medium sized pies

- Curry Sauce :
 - 1 onion - diced
 - 4 large cloves of garlic — chopped finely
 - 1 Tablespoon of fresh grated ginger
 - 50 grams of salted butter
 - Half of a small container of cream
 - 70 grams of tomato puree
 - 1 cup of water
 - 1 Tablespoon of Garam Masala
 - 1 Teaspoon (or to taste) of Cayenne Pepper
 - Pinch of salt and crack of pepper (to taste)
 - 1 1/2 cups of frozen vegetables (peas, carrots, corn)
- Filling:
 - 2 medium sized chicken breasts chopped into small chunks **or** 1 can of chickpeas
 - Pinch of salt and crack of pepper (to taste)
 - 1 Table spoon of the following for the seasoning rub :
 - Turmeric
 - Ginger Powder
 - Nutmeg Powder
 - Cumin

- Ground Coriander
- 1 Teaspoon of Cayenne Pepper
- 1 tablespoon of vegetable oil
- Pastry:
 - 600 grams of flour
 - 300 grams of soft butter (chopped into chunks)
 - 250 grams of cold water
 - 2 Table spoons of melted butter to grease the muffin tray
 - 1 beaten egg to glaze the pastry

Method

- Preheat your oven to 200 degrees celsius
- Rub a thick layer of soft butter around your muffin tray and place it in the fridge to cool.
- Preparing the pastry:
 - Rub the butter into the flour until your mixture resembles golden crumbs
 - Use a fork to mix in the cold water. Squeeze the pastry one or twice to combine in excess crumbs, but try to handle it as little as possible. Once a ball has formed, cover your bowl and store it in the fridge
- Mix your chicken chunks or chickpeas in a bowl with the oil and spice mix until they are thoroughly coated.
- Spread them out of a baking tray and place in the oven until cooked though.
- Place the diced onion, garlic and ginger in a large pan with 50grams of butter and sauté on a medium to low heat (you don't want to burn them) until golden brown and caramelised
- In a pot mix together, the cream, tomato puree, water, salt & pepperoni cayenne pepper. Let this simmer on the stove for around 20 minutes
- When the onions and chicken/chickpeas are done add them to the sauce mix and simmer on low for another 20 minutes, the sauce should start to thicken add the frozen vegetables after the sauce has thickened.
- Take the pastry out of the fridge and use a knife to cut the ball in half.

- Find a glass that is about 1-2 cm bigger than the circumference of your muffin tray holes, this will be used to cut out the bottom pastry cups . Also find a glass which is about the same size as the muffin tray holes, this is for the lids.
- Lightly sprinkle flour on a chopping board and rolling pin. Roll out 1 half of the pastry ball on the chopping board while leaving the other in the fridge (keeping everything cool is super important for pastry)
- The pastry should be rolled out to thickness of around 2.5mm. use your large cup to cut out 12 bottom pastry cups. Immediately store them in the fridge while you finish the rest of the pastry.
- Repeat the rolling and cutting with the other half of the pastry and use your smaller cup to cut out lids. return here to the fridge
 - Side note you might have a bit of left over pastry, keep this covered and it lasts in the fridge very well
- Remove your muffin tray from the fridge and pour a small dribble of the melted butter into each of the holes on the muffin tray, make sure you spread it round.
- Take your pastry bottoms out of the fridge and press them into your moulds, making sure to leave a little edge on the side of the muffin tray
- Fill your Bottom cups with 1-2 Tablespoons of curry mix.
- Remove your lids from the fridge and wet the edges of them with water. Place them over your bottoms and use a fork to press around the edges to create a seal, don't forget to stab some fork holes in the tops to stop them from exploding
- brush your finished pastries with egg mix
- bake in the oven around 35 minutes or until golden brown on top
- Wait a few minutes for them to cool when they are cooked and they should be easy to remove from the tray.
- They freeze very well.