Chicken and leek pies

NZBK-051 · Pies Pastries And Savouries · 12 individual pies

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

1.1 kg shortcrust pastry

710 g diced chicken thigh

250 g sliced leek

50 g butter

45 g plain flour

350 mL milk

150 mL chicken stock

1 egg

3 g salt

2 g dried thyme

PREPARATION

1. Cook chicken thoroughly and soften leek.
2. Make a roux with butter and flour, whisk in milk and stock and thicken.
3. Combine with chicken and seasonings.
4. Cool under the plan, fill and lid, egg wash and bake at 200°C for 24–30 min.

ALLERGEN CHECK

Wheat, milk, egg. Check stock and pastry.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-051-chicken-and-leek-pies