

HOME LEARNING

Home Learning 6 – Year 11 - CHICKEN PIE

Equipment: Chopping boards, knife, frying pan, wooden spoon, rolling pin, measuring jug, fork, scales, pie dish, pastry brush.

Ingredients

2 chicken thighs – chopping board
1 large onion – chopping board
4-5 mushrooms – chopping board
50g sweetcorn - stage 6
Gravy granules – measuring jug
1 tbsp cooking oil – for cooking

METHOD

1. Preheat the oven to 220C or gas 7.
2. Chop onions and mushrooms.
3. Slice the chicken thighs into bite size pieces.
4. Heat oil in saucepan and fry the onions and chicken for a few minutes, then add the mushrooms and cook a little longer.
5. Make some gravy following the instructions on the packet.
6. Add the gravy to your chicken mixture, add the sweetcorn and simmer.
7. **PASTRY recipe is below:**
8. Split your pastry in 2 equal pieces.
9. Roll 1 half out on a floured surface to line your pie dish.
10. Add your chicken mixture to the pastry base.
11. Use a little water to dampen the edges of the pastry, so that the top can stick to it.
12. Roll out the remaining pastry and cover your pie.
13. Use your fingers to pinch the top to the bottom and create a crimped effect on the pie crust.
14. Brush the top of the pie with beaten egg and make a slit in the top for the steam to escape.
15. Bake for 20-25 minutes until golden brown.

PASTRY



You will need: Scales, mixing bowl, table spoon, palette knife, metal plate, measuring jug

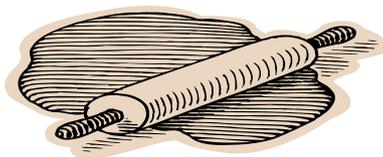
Ingredients

175g Plain Flour	- mixing bowl
Pinch Salt	- mixing bowl
80g Margarine	-metal plate
Cold Water	- measuring jug



Method

- 1. Mix together the flour and salt in the mixing bowl**
- 2. Cut the block margarine into small pieces and add to the mixing bowl**
- 3. Rub the margarine into the flour – using the tips of your fingertips – until the mixture looks like fine breadcrumbs**
- 4. Add cold water – a little at a time and mix together using the palette knife**
- 5. Gently gather the mixture together to form a ball of pastry**
- 6. Wrap the pastry in cling film, name and chill ready for next lesson**



Recipe Evaluation

Method



Taste

1	2	3	4	5
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