



JEAN CROSSING



Chicken Pastry Plait

INGREDIENTS

- 1 Ready made rotisserie chicken (We used Woolworths' but Pick 'n Pay's will be perfect as well.)
- 1 Ready made puff pastry roll
- 150g All purpose flour
- 200g Butter
- 750ml Milk
- 250g Sliced mushrooms
- 10ml Ina Paarman's Garlic & Herb spice

METHOD

1. Remove all bones from the chicken and shred the meat.
2. Melt the butter and sauté your mushrooms until soft over medium heat.
3. Sprinkle your flour and spice over your mushrooms.
4. Add milk and mix well. Over low heat, let the mixture thicken. Remove the thickened mushroom mixture from the heat and add your shredded chicken.
5. Place the puff pastry onto baking paper and fold into thirds to identify 3 equal parts of the pastry. Place the filling into the middle third then cut the left and right pieces of the pastry into strips diagonally towards the outer edge.



6. Start folding each strip of pastry over the filling, alternating between the left and the right side so that it starts to resemble a plait. Once fully plaited transfer to a sheet pan.
7. Brush with milk and bake at 180°C for 30-40 minutes until golden.
8. Serve with a crisp salad.

Enjoy the autumn cold with this Chicken pastry plait!