

## INGREDIENTS

2 cups Flour  
 1/2 Teaspoon MAGGI® CukupRasa™  
 1 Unit Egg  
 3/4 Cup Unsalted Butter  
 1/2 Cup Cold water  
 2 Tablespoons Cooking Oil  
 1 Unit Red Onion  
 3 Cloves Garlic  
 1/4 Inch Ginger  
 1 Sprig Curry Leaf  
 2 Tablespoons Curry Powder  
 200 Grams Harvest Gourmet Stir Fry Mince  
 100 Grams Potato  
 1/4 Cup Water  
 1/4 Cup Nestlé UHT Full Cream Milk  
 1 Teaspoon MAGGI® CukupRasa™  
 50 Grams Spinach  
 50 Grams Carrot  
 1 Unit Egg



8 SERVINGS



1 H. 35 MIN



INTERMEDIATE



Chicken Pie specially made with Harvest Gourmet Mince curry flavored filling

## PREPARATION

### 1. Dough Preparation

Mix flour with MAGGI® CukupRasa. Add an egg, butter and cold water. Mix until well blended.

### 2.

Rest the dough for 30 minutes in the refrigerator.

### 3. Core Preparation

Heat cooking oil, fry the onion, garlic, ginger and curry leaves until fragrant. Add curry spice powder, fry until the oil is separated.

### 4.

Add Harvest Gourmet® Stir Fry Mince and potatoes, mix well.

### 5.

Add water and Nestle Just Milk, mix well and simmer for a while. Add the carrots and spinach.

### 6.

Add MAGGI® CukupRasa, mix well and refrigerate.

### 7. Pie preparation

Roll the dough, using mould cutter, cut the rolled dough into 8 pieces.

### 8.

Place the dough in a mould, add the filling and brush the eggs around the pie and cover with the dough. Press the edges of the dough neatly.

### 9.

Brush the pie with eggs and bake at 180 ° C for 20 min or until browned.

Recipe created by SHARIFAH HAMIDAH

# NUTRITIONAL INFORMATION

TYPICAL VALUES	PER SERVING
CARBOHYDRATES	29.1 Grams
ENERGY	382.8 Kilocalories
FATS	25.2 Grams
PROTEIN	10 Grams