



Baked Curry Puffs

Overview

Difficulty: Easy

Servings: 20

Preparation Time: 50 mins

Cooking Time: 30 mins

Ingredients

100ml Chicken Stock

200ml Vegetable Oil

1 Cinnamon Stick

2 Egg Yolks

5 Cloves

5 sheets Frozen Puff Pastry (Store Bought)

20g Coriander

20g Ginger

100g Carrots

100g Garlic

200g Red Onions

300g Chad Potatoes

1kg Chicken / Beef / Mutton (As Preferred)

1 Teaspoon Chilli Powder

2 Tablespoons Curry Powder

4 Tablespoons Water

To Taste

Salt

To Taste

White Pepper Powder

1. Methods

Step 1

Preheat the oven to 180°C using 4D Hot Air mode.



Step 2

Cut chicken thigh into smaller pieces, before roughly mincing them with the MaxoMixx handblender.



Step 3

Season the minced chicken with chilli powder, curry powder, salt and white pepper powder and set aside.



Step 4

Peel and cut carrots and chad potatoes into small cubes.



Step 5

Blend red onions, garlic, ginger and coriander together until a paste is formed.



Step 6

Stir fry carrot and potato cubes in vegetable oil for 2 - 3 minutes and set aside.



Step 7

In the same pot, add in and stir fry the paste, cloves and cinnamon stick for 5 – 8 minutes, until the mixture turns fragrant and brown.



Step 8

Remove the cloves and cinnamon and add in the marinated chicken mince and chicken stock. Simmer for 10 minutes until chicken is tender and cooked.



Step 9

Add in potatoes and carrots and mix well.



Step 10

Mix 2 egg yolks and 4 tablespoons of water to make egg wash.



Step 11

Cut puff pastry sheets into 10cm squares and scoop 1 tablespoon of filling into each square.



Step 12

Brush the edges of the squares with egg wash, fold them into half and seal them with a fork.



Step 13

Space out pastries on an oven tray lined with baking paper. Brush the top surface of the pastries with egg wash to achieve a crispy texture.



Step 14

Bake for 8 – 10 minutes and serve hot.

