

Eurasian Christmas Pie

Yield: 4 min
Total Time: 11 min

Recipe from: <https://www.recipeschoose.com/recipes/eurasian-christmas-pie-recipe>

Ingredients:

- 2 3/8 cups all purpose flour aka plain flour
- 7/8 cup salted butter as opposed to 150g
- ice cold water
- 2 3/8 cups all purpose flour
- 7/8 cup salted butter cold
- 4 tablespoons ice cold water as needed
- flour extra, for rolling out
- 1 beaten egg small, for brushing the pastry before baking
- 1 large onion about 250g – 300g, about 9 oz pre peeled weight
- 1 large carrot
- 3 1/2 ounces button mushrooms
- 1 1/8 pounds boneless chicken I'm using chicken thighs
- 7 ounces cocktail sausages or regular
- 12 quail eggs boiled and peeled
- 5 1/2 tablespoons peas I'm using frozen petit pois
- 2 tablespoons olive oil or vegetable oil
- 1/2 tablespoon curry powder
- 4 tablespoons brandy optional
- 1 tablespoon all purpose flour
- 2 tablespoons Dijon mustard
- 1 cup chicken stock 1/2 stockpot/cube in 250ml water
- 1/2 cup single cream
- black pepper
- salt if needed

Nutrition:

1. Calories: 1770 calories
2. Carbohydrate: 135 grams
3. Cholesterol: 340 milligrams

4. Fat: 110 grams
5. Fiber: 8 grams
6. Protein: 50 grams
7. SaturatedFat: 60 grams
8. Sodium: 980 milligrams
9. Sugar: 5 grams

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