

Chicken and Bacon Pasty

Please follow the method carefully

1. **Chop** your chicken and bacon.
*(Remember to use a **red chopping board** for raw meat)*
2. **Fry** the chicken and bacon in a little oil until browned.
*(Stir using a **wooden spoon** and do not leave your pan unattended)*
3. Add onion or mushrooms if you are using them.
*(Remember to use a **green chopping board** for vegetables)*
4. **Sprinkle** a tablespoon of flour over the meat and stir in well.
5. **Pour** the milk a little at a time **stirring constantly** until the sauce has reached the consistency you want.
6. Put the mixture into a **cold bowl** to cool down.
7. **Roll out** your pastry as large as you can.
*(Remember to **flour the work surface** using a flour dredger).*
8. **Cut out** the shape you want.
9. **Using a spoon place** a relevant amount of filling on your pastry.
10. **Brush** beaten egg around the edge of the pasty and seal well with a **pastry brush**.
11. **Glaze** your pasty with beaten egg with a **pastry brush**.
12. **Place** your pasty on a **baking tray**.
13. **Bake** for **15-20 minutes at 200c or gas mark 7** until golden brown.