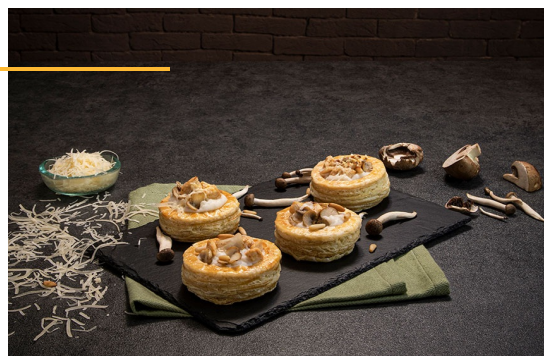


Vol au Vent au Poulet

by Budoor Alsulami

The fluffy crispy taste of the puff combined with rich, creamy stuffing gives this recipe a twist. This recipe is simple yet elegant when made with the right ingredients. For best results use: Goody professional mushroom soup powder and Treva professional mushrooms.

 Serving 5



Ingredients

Big vol au vents puff pastry	400 g
Chicken breast	350 g
Treva professional mushrooms	200 g
Goody professional mushroom soup powder	50 g
Cold water	200 g
Cooking cream	30 g
Onion	20 g
Olive oil	10 g
Milk	10 g

Instructions

- Cut the chicken into small pieces, as well as the onions
- In a frying pan over a low heat, add olive oil and onions until the onions turn golden.
- Cut mushrooms into small pieces and add it.
- Add Goody professional Mushroom Soup and water. Stir it constantly
- Add chicken and stir until done
- Add enough water for cooking .
- Add cooking cream
- Season with salt and black pepper
- Cut 2 of the puff pastry into rings and the other two pieces into circles
- Paste the rings on the circles with milk and then bake them at a temperature of 180 degrees Celsius until it doubles in size and becomes golden in color. Pour the creamy chicken mixture into the puff pastry pieces after baking them then advance