

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

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| 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