

## turkish chicken pies

*Made as one big pie or mini single-serving pies, these are hearty and full of flavour. A delicious dinner or picnic addition.*

SERVES 6

30 ml (2 Tbsp) extra-virgin olive oil  
 60 g butter  
 2 onions, finely chopped  
 2 cloves garlic, crushed  
 7.5 ml (1½ tsp) ground cinnamon  
 22.5 ml (1½ Tbsp) turmeric  
 15 ml (1 Tbsp) ground cumin  
 15 ml (1 Tbsp) chilli flakes  
 7.5 ml (1½ tsp) cayenne pepper  
 7.5 ml (1½ tsp) ground ginger  
 2 bay leaves  
 500 ml (2 cups) chicken stock  
 1 tin (400 g) chickpeas, drained  
 30 ml (2 Tbsp) cornflour  
 50 g fresh coriander, chopped  
 50 g fresh parsley, chopped  
 30 ml (2 Tbsp) honey  
 7.5 ml (1½ tsp) salt  
 1 whole roasted chicken, all the meat shredded  
 off the bones  
 1 bag kataifi pastry or ½ roll phyllo pastry (whole  
 or sliced up as pictured here)  
 250 g butter, melted, to brush the pastry

1. Preheat the oven to 180 °C.
2. Heat the oil and butter in a big pot on a medium heat, then fry the onions. When the onions have softened, add the garlic and fry for another few minutes.
3. Add all of the spices to the pot and fry for 5 minutes, allowing the spices to toast. Keep stirring throughout the 5 minutes.
4. Add the bay leaves, chicken stock and chickpeas and cook for another 10 minutes.
5. Mix the cornflour with a little water (approximately 60 ml [ $\frac{1}{4}$  cup]) until you have a runny paste with no lumps.
6. Pour the cornflour mixture into the pot and stir until the mixture has thickened.
7. Take the pot off the heat and add the fresh herbs, honey, salt and shredded chicken.
8. If you are using the kataifi pastry or thinly sliced phyllo pastry, pour the melted butter over the pastry and rub it all together until all the little pastry threads are covered with butter. Line a 32 cm round springform tin with the pastry – on the bottom and 4 cm up the sides. Pour in the filling and cover the top with more pastry.
9. If you are using sheets of phyllo pastry, brush the sheets with butter and layer six sheets in the springform tin – line the bottom and sides with the one side of the pastry rectangle leaving the other to fall over the edge of the tin. Once you have six layers on the bottom, spoon the filling into the pastry case and fold the other side of the pastry over the top, forming the 'lid' of the pie.
10. Bake for 45 minutes for one large pie or 25–30 minutes for cupcake size pies, until the pastry is golden and crispy.

