

SIEMENS

Double Spiced Chicken Vol au Vents

Skill
AdvancedYield
30-35 piecesType
Savoury

This classic French party favourite, in which laminated pastry cases are filled with a creamy peppery filling, will have your guests clamouring for more.

Function

Temperature

Time

Level



4D hot air



200°C

2½-3
hours
+ overnight



Ingredients

For the pastry:

- 500g Refined flour
- 225ml Water
- 200g Unsalted butter, softened for the dough
- 200g Unsalted butter, frozen for laminating
- 1 Egg for egg wash
- 1tsp Water for egg wash

For the filling:

- 45g Butter
- 2tsp Finely chopped garlic
- 1½tsp Pepper, freshly ground
- 1tsp Red chilli flakes
- 500g Boneless chicken, diced fine
- 60g Refined flour
- 300ml Milk
- Salt and pepper to taste

Method

For the pastry:

1. Combine the ingredients for the dough in a large mixing bowl and knead to just begin activating the gluten. Do not overwork the dough or it will be difficult to work with, in the laminating stage.
2. Shape the dough into a flattish dish, wrap in a cling film and refrigerate overnight.
3. Use this dough to make laminated pastry, by following the lamination technique described in the [Techniques section](#).

For the shaping:

1. Dust the work surface and rolling pin lightly with flour. Take the laminated pastry out of the refrigerator and gently roll it out in all directions to about ¼" height.
2. Use a round pastry cutter to cut out as many circles of pastry about 2" in diameter as you can. Place half of these circles on the baking tray and brush with the egg wash.
3. Take a smaller round pastry cutter of about 1" diameter and carefully cut out the centre of the remaining pastry circles to form a pastry ring.
4. Carefully place one ring on top of each pastry circle already on the baking tray.
5. Place the smaller discs on the tray as well.
6. Whisk the egg with water to make an egg wash. Brush all of the pastry with egg wash and allow it to rest for 15-20 minutes.

Substitutions/Variations

Replace boneless chicken with mushroom for a scrumptious vegetarian version of this dish. Remember that unlike chicken, the mushrooms should take about 5 minutes to cook.

7. Bake the cases for about 20 minutes in a pre-heated oven at 200°C, until well risen and golden brown.
8. Transfer to a cooling rack to cool.

For the filling:

1. Melt the butter in a pan, add garlic and sauté until golden brown and fragrant. Add crushed pepper and chilli flakes.
2. Add diced chicken and sauté for 8-10 minutes, until almost cooked.
3. Add the flour, mix well and cool for 1 minute.
4. Add the milk, stir well and bring to a boil. Lower the flame to a simmer, add salt as needed.
5. Keep the filling aside.

For the assembly:

To assemble, transfer filling into the cooled cases and serve immediately.