



Pudding Pie

Cookery School

Cookery parties and courses to suit all ages

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Curried Chicken in a Roll

serves 4

1 clove garlic, chopped
250g chicken breast, cooked and chopped small or shredded
1 tsp ground turmeric
½ onion finely grated
1 tsp red chilli powder
1 tsp salt
50g chopped tomatoes
75g yoghurt
3 tsp garam masala
2 tsp grated fresh ginger
1 tbsp fresh coriander, leaves roughly chopped
500g bread dough (see recipe)

- Make the bread dough as per instructions and leave to rest for an hour.
- In a separate bowl add all the other ingredients and mix well making sure you taste for seasoning as this cannot be adjusted later.
- Pre heat the oven to 220 degrees C.
- Divide the bread dough into 8 and flatten, using a rolling pin or using your hands.
- Divide the chicken mixture on top and pull one side over and press down hard to seal.
- Then roll the edges over about a cm to make sure the roll is completely sealed. Place onto a oven tray.
- Leave in a draught free area for a further 45 minutes and then cook for 15 minutes in the hot oven.
- Serve with a dip (see below for recipe)

Coriander dip

3 tbsp yoghurt

1 tsp mayonnaise

1 tsp lemon juice

1 tbsp chopped coriander

- Mix all the ingredients and serve with the rolls.