



Dante Pie

8 portions



Ingredients

Low protein flour	400 g
Blue Band Master Cake Margarine	100 gr
Butter	40 gr
Egg yolks	2
Fresh milk	30 ml

Filling ingredients

Mixed vegetable/frozen vegetables	20 gr
Knorr Mashed Potato	250 gr
Chicken milled/Teri/milled beef	1 tsp
Royco Bumbu Dasar Ayam Kuning	2 gr
Knorr Chicken Powder	100 gr
Eggs (beat)	50 ml
Fresh milk	
Pepper to taste	
Salt to taste	

Cooking Methods

Make the Filling

1. Saute beef/ground chicken, put fresh milk, seasoning, mix well.
2. Add the Knorr Mashed Potato that already made into paste, mix well.
3. Add mixed vegetable, mix well, lift.

Preparing the Pie

1. Put margarine and butter into the flour, rub until it becomes a grain.
2. Add the eggs and fresh milk, knead until well mixed (not too long).
3. Put the dough into a large plastic, roll until it reaches a thickness of 3 mm.
4. Put the thinly dough on the baking sheet, trim it until the dough is covering the inside of the pan, includes the wall.
5. Shape the remaining dough with a size larger than 18 cm (for the top cover).
6. Pour stuffing, flatten until solid, cover with larger dough.
7. Circle, trim the side (tuck the dough between the pan walls).
8. Smear egg yolks, wait for dried, rub again, give a motive incision with a sharp knife.
9. Bake at 170°C for ± 20 minutes, then lower to 150°C.