

DINNERLY



XXL: Chicken root veg pie

without radish side salad



ca. 40min



2 personen

| generic XXL teaser

WAT JE VAN ONS KRIJGT

- 1 kleine knolselderij⁹
- 2 preien
- 4 kippendijfilets
- 1 zakje kippenbouillonpoeder
- 1 rol bladerdeeg¹

WAT JE THUIS NODIG HEBT

- 3el boter⁷
- 1el bloem¹
- peper en zout

KOOKGEREI

- oven met ovenschaal
- middelgrote kookpan
- dunschiller
- maatbeker

Vergeet niet je versproducten van tevoren grondig te wassen. Voornamelijk de bladgroenten en slabladeren kunnen kleine steentjes bevatten.

KOOKTIP

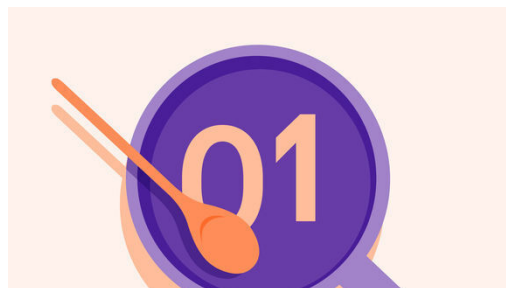
This recipe makes 4 portions.

ALLERGENEN

gluten (1), melk (7), selderij (9). Kan sporen van andere allergenen bevatten.

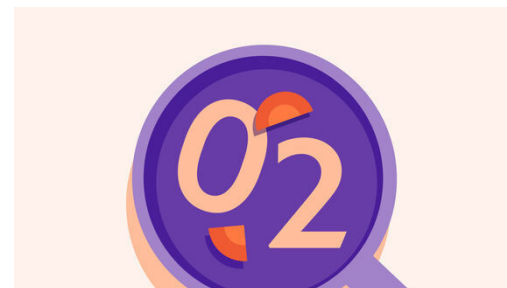
VOEDINGSWAARDE PER PORTIE

calorieën 0kcal



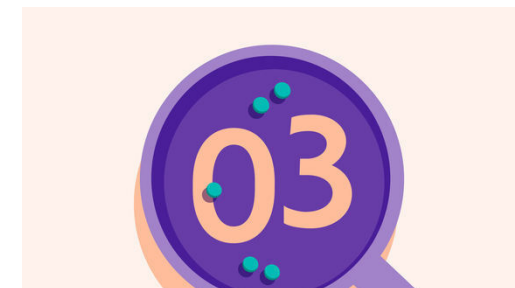
1. Prebake celeriac

Preheat oven to 220°C (200°C fan). Quarter and peel celeriac, then cut into cubes of 2–3cm. Add the celeriac with 1Tbsp butter and a pinch of salt and pepper to a large oven dish and toss. Bake in the preheating oven until step 4 (or max. 15min.).



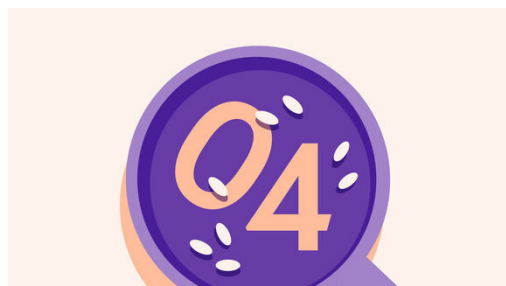
2. Fry leek and meat

Cut leeks into half lengthwise and then into 2cm strips. Pat meat dry, then cut into cubes of 2–3cm. Heat up a medium pot with 2Tbsp butter on medium-high heat. Add the leeks and meat and stir-fry for ca. 4min.



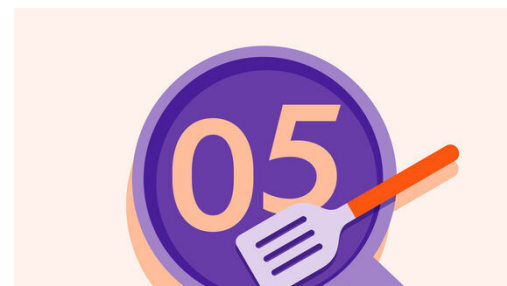
3. Make veloute

Add 1Tbsp flour to chicken-leek pot and stir-fry for ca. 1min. Then stir in 250ml hot water and the broth powder and let simmer until it starts to thicken, 2–3min. Adjust salt and pepper to taste.



4. Fill oven dish

Carefully pour content of the pot over celeriac in baking dish.



5. Bake pie

Roll out the dough and flip over the baking dish, then remove the baking paper. Be careful not to burn yourself. Cut off excess dough. Tip: If you want, roll up those pieces and lay on the edges of the dough. Pierce a hole in the middle of the dough so the steam can escape. Bake for 13–15min. until the dough is golden brown.



6. Tip

For a nice and shiny pie you can brush a beaten egg with 1tbsp water/milk/cream over the dough before baking.