

Pigeon pie

Cuisine: **English**
Food category: **Poultry**



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Program steps

Preheating: 70 °C

1	Steaming		Termination by time	00:40 hh:mm	63 °C	50 %	
2	Hot air	100 %	Termination by time	00:30 hh:mm	140 °C	50 %	
3	Golden touch				180 °C	100 %	

Ingredients - number of portions - 0		
Name	Value	Unit
pigeons	4	pcs
butter soft	50	g
red onion	1	pcs
cinnamon stick	1	pcs
chicken stock	200	ml
caster sugar	8	g
almonds	100	g
chicken eggs	6	pcs
powdered sugar	10	g
warka pastry	500	g

Nutrition and allergens	
Allergens: 3, 7, 8 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

*piegeons, skinned, boned and diced

- Set the oven on steam at 63°C.
- Seal the birds in sous vide bags along with the melted butter, onion, cinnamon stick, ginger, turmeric and chicken stock.
- Cook for 40 minutes, correct seasoning.
- Remove the cinnamon stick.
- Drain out the stock from the sous vide bags, reserving 200ml.
- Warm up the stock and stir in the eggs, whisking on low heat until a creamy consistency is reached.
- Brush a ½ GN container with some melted butter and lay one sheet of pastry. Brush again with butter and repeat the process five times.
- Combine the sugar, cinnamon powder and almonds, and layer onto the pastry.
- Pour on a layer of egg mixture, using half of it.
- Layer four more sheets of warka pastry.
- Make a layer of squab stuffing and cover with a layer of the remaining egg mixture.
- Cover with the remainder of the pastry.
- Lay the squab meat on top. Add the remaining egg mixture and more stock. Cover with the remaining pastry, brushing each sheet with butter as before.
- Set the oven on dry heat (fan speed 2) at 140°C.
- Cook for 30 minutes.
- Raise the temperature to 180°C using Golden Touch function.

17. Cook for a further 10 minutes.

18. Sprinkle caster sugar on top.