

# 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
1. Set the oven on steam at 63°C.
  2. Seal the birds in sous vide bags along with the melted butter, onion, cinnamon stick, ginger, turmeric and chicken stock.
  3. Cook for 40 minutes, correct seasoning.
  4. Remove the cinnamon stick.
  5. Drain out the stock from the sous vide bags, reserving 200ml.
  6. Warm up the stock and stir in the eggs, whisking on low heat until a creamy consistency is reached.
  7. 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.
  8. Combine the sugar, cinnamon powder and almonds, and layer onto the pastry.
  9. Pour on a layer of egg mixture, using half of it.
  10. Layer four more sheets of warka pastry.
  11. Make a layer of squab stuffing and cover with a layer of the remaining egg mixture.
  12. Cover with the remainder of the pastry.
  13. 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.
  14. Set the oven on dry heat (fan speed 2) at 140°C.
  15. Cook for 30 minutes.
  16. Raise the temperature to 180°C using Golden Touch function.

17. Cook for a further 10 minutes.

18. Sprinkle caster sugar on top.