

# Sweet Potato, chicken and lime pickle pie

*The boys from Bourke Street Bakery fell in love with the Sweet Potato, chicken and lime pickle pie– a hot and beautiful affair to have being simultaneously sweet, salty and hot – when their surry hills store was closed for renovation, indulging at nearby indian restaurants. lime pickle is the predominant flavour in this chicken pie, made from limes that have been cut up and pickled with a variety of spices such as garlic, ginger, turmeric and chilli.*

## Serving Size

Makes 6 pies

## Cook Time

30-35 minutes

## WHAT YOU NEED

40ml extra virgin olive oil  
60g brown onions, finely chopped  
5 garlic cloves, finely chopped  
500g skinless boneless chicken thigh fillets,  
cut into 3cm pieces  
200g tomatoes  
60ml verjuice  
5g salt  
5g freshly ground black pepper  
4g potato flour  
50g lime pickle, finely chopped (see note)  
80g peas  
1 large handful coriander leaves

1 quantity savoury shortcrust pastry  
½ quantity puff pastry  
egg wash, for brushing  
sesame seeds, for sprinkling

## ***WHAT TO DO***

Preheat the oven to 200°C. Put the sweet potato in a baking tray, drizzle with half of the oil, and cook in the oven for about 15 minutes, or until just before tender. Remove from the oven and set aside to cool.

Heat the remaining oil in a saucepan over medium heat. Add the onion and garlic and cook for 5 minutes, or until the chicken has lost its pink colour. Add the tomato, verjuice, salt and pepper.

Pour enough water into the pan to cover the chicken. Bring to the boil, then reduce the heat and simmer for about 1 hour, or until the chicken is tender. Strain off the liquid into another saucepan, reserving the chicken mixture in a large container. Continue to cook the liquid over high heat until the liquid has reduced by one-third. Remove from the heat. Mix together the potato flour and 2 teaspoons of water and add to the cooking liquid, stirring well to combine. Add the lime pickle and mix well to combine.

Add the roasted sweet potato, peas and coriander to the chicken mixture and stir well. Pour the cooking liquid back into the chicken mixture and mix thoroughly to combine. Allow to cool.

Roll out the savoury shortcrust pastry and use it to line the base and sides of six 12.5cm pie tins. Roll out the puff pastry and cut out six circles with a 13.5cm diameter to make the pie lids.

Spoon the mixture into the pastry-lined tins, filling them to the brim. To attach the puff pastry lids, brush the rim of the

pastry base and lid with a little egg wash and lay the lid over the base. Pinch gently between your thumb and index finger to make a good seal around the circumference edge.

Brush the top of the pie lid with egg wash, sprinkle with sesame seeds, and make a small hole in the middle to allow steam to escape. Reduce the oven temperature to 180°C and bake the pies for 30-35 minutes, or until golden brown on the top. Remove the pies from the tins and leave to cool a little before serving.

*Note: Lime pickle is mainly used in Indian cooking and can be purchased in jars from Indian grocery stores or a good supermarket. Use a medium lime pickle so the chilli will not*



*be too overpowering.* [SAVE PRINT](#)

Adapted from recipe in Bourke Street Bakery: The Ultimate Baking Companion by Paul Allam and Dave McGuinness, published by Murdoch Books