

## ***Coronation Chicken Ring***

2 Tubes of chilled fresh croissant dough

1 tbsp olive oil 1 onion

1 tbsp medium curry powder

3 tbsp mango chutney

3 cooked chicken breasts

10 tbsp soured cream

1 egg

2 tbsp flaked almonds

Preheat oven to gas mark 5 or 190c

Heat the oil measured with the adjustable measuring spoons in the 20cm executive sauté pan.

Chop the onion with the food chopper on the cutting board and cook in the oil until soft for about 5 minutes and then stir in the curry powder using the small mix n scrape and cook for 1 min more then scrape into the classic batter bowl. (this can be done in advance if access to the kitchen is not easy)

Add the mango chutney and soured cream measured with the measure all cup

Chop the chicken with the crinkle cutter on the Cutting Board and put it in the Classic Batter Bowl.

Season with salt and pepper using the grinder set

Unroll croissant dough, onto your Cutting Board cut into triangles with the Pizza Cutter and place around your Classic Round Stone with the wide ends of the triangles towards the centre leaving a hole in the middle.

Press the seams together using the Bakers Roller.

Place filling in a circle on dough using a Bamboo Spoon.

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Then fold dough over the filling and tuck in the middle – making a ring

Separate an egg with the Egg Separator

Glaze with egg white using the Pastry Brush

Sprinkle over the flaked almonds.

Bake for 20-25 mins or until deep golden brown

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