

# Savoury Pie

\* Recipe created by Oriental Cuisine

8 slices



Easy

up to 10 Min.



## Ingredients:

### For Tarts:

- 1 box Dr. Oetker Nona Tarts
- 200 g Butter (Softened)
- 1 Egg (Large)
- 10 inches Loose Bottom Pie Tray (greased)
- 14 inches Plastic Sheet

### For Filling (A):

- 200 ml Milk (Fresh)
- 50 g Non Sweetened Cream
- 2 Eggs (Large)
- 10 g Dr. Oetker Nona Pau Flour
- ½ tsp Ground Pepper
- 1 tsp Salt
- 80 g Cheddar Cheese (grated)

### For Filling (B):

- 5 Crab Sticks (sliced)
- 80 g Broccoli (cut into small pieces)
- 120 g Chicken Fillet (sliced thinly)
- ½ can Tuna

- 1 Mix Dr. Oetker Nona Tart Mix, butter and egg together until well combined.
- 2 With a rolling pin, roll the dough on the plastic sheet-as large as the pie tray.
- 3 With the help of plastic sheet, transfer the dough into pie tray. Press the dough into the pie tray, crimp the edges.
- 4 Combine all ingredients A in a mixing bowl, fold in ingredients B. Mix well and pour into the pie base.
- 5 Bake immediately in the preheated oven at 180°C for 30-35 minutes or until pie is light browned.