

Flakiev Cock A Leeky

THIS PRODUCT IS ONE OF MANY THAT CAN BE CREATED USING THIS RECIPE AND METHOD; AN ADDITIONAL SHEET HAS BEEN SUPPLIED WITH VARIATIONS ON, TO ALLOW YOU TO MAKE AN EXTENSIVE RANGE OF PRODUCTS.

INGREDIENTS.

SKINLESS CHICKEN FILLETS.
DOUBLE LATTICE EN-CROUTE PASTRY.
VERSTEGEN GARLIC SAUCE.
SHREDDED LEEKS. ONIONS,
MUSHROOMS, DICED
RED & GREEN PEPPERS.
CHOPPED SMOKED BACON.
DECO BLEND FRANCE MIX.
VERSTEGEN FRENCH GARDEN OIL
SPIKOMAT GRILL OVEN PAPERS.

METHOD

1. PLACE THE CHICKEN FILLET ONTO THE GRILL PAPER AND CUT A VERTICAL SLOT 2" TO 3", LONG DO NOT GO ALL THE WAY THROUGH, THEN OPEN UP THE SLOT.
2. MAKE UP A BALANCED MIXTURE USING THE VEGETABLES AND SMOKED BACON AND ADD ABOUT 10% GARLIC SAUCE TO CREATE A STIFF MIXTURE.
3. STUFF THE CHICKEN FILLET WITH THE MIXTURE, FILLING IT PROUD.
4. CUT THE PASTRY USING A SPIKOMAT GRILL STEAK CUTTER SHAPE OR A HAND CUT OBLONG SHAPE, THEN CUT 3 OR 4 SLOTS INTO THE PASTRY.
5. PLACE THE PASTRY SHAPE ONTO THE FILLED FILLET, AND HAND MOULD THE PRODUCT INTO SHAPE, THEN BRUSH WITH OIL & GARNISH WITH FRENCH MIX, TRAY AND DISPLAY.

COOKING METHOD

OVEN BAKE ON DISC FOR 30-35 MINUTES
IN A MODERATE OVEN

Acknowledgement :
Recipe from the Dalziel Recipe service
Mr. Mike Winrow



Verstegen. Fun For Food.

Flakiev Variations

THE BASIC MIXTURE OF ONIONS LEEKS, MIXED PEPPERS AND SMOKED BACON, CAN HAVE OTHER INGREDIENTS ADDED TO CREATE OTHER FLAVOURS, I.E.

ITALIAN STYLE. BASIC MIX PLUS SHREDDED OR DICED MOZZARELLA CHEESE, AND VERSTEGEN ITALIAN HERB & TOMATO MARINADE, GARNISH WITH PIZZA HERBS.

INDIAN STYLE. BASIC MIX PLUS, SULTANAS OR RAISINS, VERSTEGEN BOMBAY OR TIKKA SAUCE, GARNISH WITH COCONUT & FRENCH MIX (LABEL WITH ADDED NUTS.)

CARIBBEAN STYLE. BASIC MIX PLUS, TINNED PINAPPLE, MOZZARELLA CHEESE, DEGEN REGGY, OR VERSTAGEN CARRIBBEAN MARINADE, GARNISH WITH DEGEN HAWIIAN DECO CRUMB.

CAJUN STYLE. BASIC MIX PLUS, TINNED TOMATO EX JUICE,CAJUN SAUCE DEGAN , GARNISH WITH CAJUN SNITZEL CRUMB.

PEPPERED CHICKEN . BASIC MIX PLUS MEAL VERSTEGEN PEPPER SAUCE, GARNISH WITH CHOPPED PARSLEY.

SWEET & SOUR. BASIC MIX PLUS TINNED PINAPPLE, VERSTEGEN SWEET AND SOUR, GARNISH

PESTO CHICKEN. BASIC MIX PLUS, WIJKO GREEN PESTO MARINADE , GARNISH WITH CHOPPED PARSLEY, TOPPED WITH FRENCH MIX.

THESE ARE JUST A SELECTION OF VARYING THEMES USING DIFFERENT MARINADES, MANY MORE ALTERNATIVE SAUCES & MARINADES ARE AVAILABLE WITHIN THE RANGES OF PRODUCTS WE SELL, SEE YOUR REP FOR DETAILS.

OTHER VERSTEGEN SAUCES

**LEMON & CORRIANDER.
TIKKA.
CHINESE.
SMOKEY B.B.Q.**