

CHICKEN BREAD

Diary
of a
PMP
Mom.

Makes 3 Loafs



Ingredients for Dough:

4 cups Plain/all purpose flour
1 tbsp. Instant yeast
2 tbsp. Powdered milk
1 tsp. Salt
4 tbsp. Oil
1 Egg (*plus one for glazing*)
1 tsp. Castor sugar
Sesame seeds (*to sprinkle*)

Ingredients for Chicken Filling:

1 1/2 - 2 cups Chicken boiled and shredded
2 small Onions (*finely chopped*)
1 tsp. Salt
1 tsp. Black pepper
2 tbsp. Coriander leaves
4 Green chilies (*chopped*)
1 tsp. Garam masala powder
2 tbsp. Flour
2 tbsp. Butter
1 cup Milk

- 1 For Filling :Heat butter and fry onion till soft then add flour with salt, black pepper, and garam masala.
- 2 Add the milk, cook till thick, mix in the shredded chicken add chopped green chilies and coriander leaves, remove and cool completely.
- 3 For Dough: In a bowl mix together 4 cups flour, 1 tsp. salt, 1 tsp. castor sugar, 2 tbsp. milk powder, 1 tbsp. yeast, 4 tbsp. oil and 1 egg, knead to a medium soft dough with slightly warm water, leave to rise for at least 1 hour. (*I normally leave it somewhere warm for about 3-4 hours*).
- 4 Now divide the dough into two or three parts depending on what size loaves of chicken bread you want.
- 5 Roll the dough to a rectangular shape, snip the sides with scissors or a knife, put filling in the center and fold each side so they overlap each other (like a braid).
- 6 When you reach the end leave a tail at the bottom or just tuck it in neatly.
- 7 Grease a baking tray and place your breads. Brush top with beaten egg, sprinkle sesame seeds and bake in a preheated oven at 200 degree C for 25 minutes or until done
- 8 Right after taking out of the oven apply butter well on whole bread and let it rest covered with a cloth/foil for 2-3 minute to soften the bread completely.
- 9 Serve hot.

For step by step instructions with pictures visit www.DiaryofaPMPmom.com