



Moroccan chicken and almond pie (B'stilla)



Photography by Ian Wallace

Golden layers of filo pastry are light as a feather, but can make for a substantial meal. Need inspiration? Take a look at this delicious savoury recipe.

Preparation Time

15 - 30 minutes

Cooking Time

50 minutes

Ingredients (serves 4)

- 1 tbs olive oil
- 8 (about 800g) chicken thigh fillets, coarsely chopped
- 1 brown onion, coarsely chopped
- 2 garlic cloves, crushed
- 1 tsp ground ginger
- 1/2 tsp saffron threads
- 2 tsp ground cinnamon
- 1 cup (250ml) chicken stock
- 1/4 cup (45g) toasted whole almonds, finely chopped
- 1 tbs icing sugar mixture
- 12 sheets filo pastry
- 60g butter, melted
- 1/2 cup coarsely chopped coriander
- 1 egg, lightly whisked
- Steamed couscous, to serve

Method

1. Heat the oil in a large frying pan over high heat. Add half the chicken and cook, turning occasionally, for 5 minutes or until golden brown and just cooked. Transfer to a medium bowl. Repeat with remaining chicken.
2. Add the onion and garlic to the pan and cook, stirring, for 5 minutes or until onion softens. Add the chicken, ginger, saffron and 1 1/2 teaspoons of the cinnamon and stir to combine. Add the stock and bring to the boil. Reduce heat to medium-low and cook, stirring occasionally, for 10 minutes or until stock reduces by three-quarters. Cool for 15 minutes. Season with salt and pepper.
3. Preheat oven to 200°C. Combine almonds, icing sugar and remaining cinnamon. Grease a 20cm-round shallow cake pan. Brush 1 filo sheet with a little melted butter. Sprinkle evenly with a little of the almond mixture. Continue layering with filo, butter and almond mixture, rotating the next layer of filo slightly to create a round. Line the pan with the filo, allowing edges to overhang.
4. Add the coriander and egg to the chicken mixture and stir to combine. Spoon chicken mixture into the lined pan. Bring the filo edges over the chicken mixture to enclose filling. Bake in preheated oven for 20 minutes or until the chicken is heated through and the pastry is golden brown. Remove from oven. Turn out onto an oven tray. Bake for a further 10 minutes or until pastry is golden brown and crisp.
5. Sprinkle chicken pie with extra icing sugar and cinnamon. Serve warm with steamed couscous, if desired.

Notes

- Filo can dry out and crack very quickly when in contact with air. To prevent this, cover any unused filo sheets with a sheet of baking paper then a damp tea towel.

Source

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Recipe by Sarah Hobbs