

CHICKEN PASTILLA WITH GULA MELAKA

by Chefs Rhizlaine, Safia and Mohammend Tazi

Chicken Filling:

Boneless chicken thighs, approximately 1.4kg
1 kg onions finely chopped
Finely chopped parsley
2 tablespoons of cooking oil
1 teaspoon of ginger powder
2 cinnamon sticks
1/4 teaspoon of turmeric powder
A large pinch of saffron
1 teaspoon of salt
1/4 teaspoon of pepper
1 cup of hot water

Eggs Filling:

8 eggs

Almonds Filling:

350g of blanched almonds
120g of icing sugar
2 tablespoons of orange blossom water
1/4 of a teaspoon of cinnamon powder
Oil for frying

Dough Ingredients:

Phyllo dough
80g of butter (melted)

Directions:

Steps to Make the Chicken Filling:

- 1 – On high heat, drizzle the oil in your pan. Add the onions, parsley, and spices, keep the Saffron filaments to be soaked in the cup of hot water, to add for cooking the chicken. Mix well.
- 2 – Add all the boneless chicken. Cover your pan and let the chicken cook for 10 minutes.
- 3 – Add the cup of hot water with the saffron to the chicken, just enough for the chicken to cook, our target is a thick sauce. Add the cinnamon sticks and cover your pan to let the chicken cook for 30 minutes.
- 4 – When the chicken is cooked, remove it from the sauce, let it cool down then separate the meat from the bone. Shred the meat into small pieces.

Steps to Make the Eggs Filling:

- 1- Remove the cinnamon sticks and do not cover your pan to let the sauce evaporate / reduce.
- 2-Add the 8 eggs to the sauce where the chicken was cooked.
- 3-Lower the heat, and stir the eggs into the sauce.

4-The egg mixture should become dry after 10-15 minutes. Keep stirring from time to time.

Steps to Make the Almonds Filling:

- 1- Fry the blanched almonds in the oil until they become golden brown.
- 2- Remove excess oil from the almonds.
- 3- Process the almonds in a food processor until the almonds are crushed. In a separate bowl, mix the crushed almonds with icing sugar, cinnamon, and orange blossom water

Steps to Fold the Pastilla:

1. Fold the phyllo pastry into 2 and place it over the round cutter (use any deep bowl to shape the mini pastilla if you don't have a round cutter). Place the folded phyllo pastry sheets around the round cutter where 1/3 of their length is overhanging the edge of the round cutter
2. Spread the shredded chicken pieces, in the middle add the egg mixture
3. Spread the almond mixture. Cover it with 2 layers of phyllo pastry. Brush the phyllo pastry with melted butter. Carefully fold over the phyllo dough on all sides and brush the top of the pastry with melted butter.

Final Steps:

Preheat the oven at 180 degrees and bake the pastilla for 30-40 minutes or until golden brown. Drizzle the pastilla with melted gula melaka and decorate with shredded almonds (optional to add some dried rose petals)

Serving: serve immediately after you drizzle the gula melaka, as the gula melaka may harden quickly. You may replace the gula melaka with icing sugar and cinnamon powder.