

CREAMY CHICKEN HALF MOONS

Makes 24

INGREDIENTS

For the dough:

- 2 cups flour
- 3 tbsp KLIM Full Cream Instant Milk Powder
- 1 tsp salt
- 3 tbsp cold butter, cubed
- $\frac{3}{4}$ cup warm water

For the filling:

- 2 tbsp butter
- 2 tsp crushed garlic
- 1 onion, finely chopped
- 1 green chilli, finely chopped (optional)
- 1 red pepper, chopped
- 6 tbsp tinned whole kernel sweet corn
- $1\frac{1}{2}$ tbsp flour
- 3 tbsp KLIM Full Cream Instant Milk Powder
- 1 tsp salt
- 2 chicken breasts, cooked and shredded
- Salt and pepper, to taste

To assemble:

- 2 eggs, lightly beaten
- 1 cup breadcrumbs

Serving suggestion:

- Sweet chilli sauce
- Fresh coriander

METHOD

1. Preheat the oven to 180°C and grease a baking tray.

For the dough:

1. Place the flour, KLIM Full Cream Instant Milk Powder and salt in a bowl and rub in the butter.
2. Gradually add water as needed, kneading to form a soft, smooth dough.
3. Cover and set aside.

A decorative border of various food icons in a simple, hand-drawn style, including items like cheese, mushrooms, bread, pizza, and vegetables, surrounds the central text.

For the filling:

1. Place a pot over medium heat and melt the butter.
2. Add the garlic, onions and chilies and sauté until soft.
3. Add the chopped red pepper and cook for a few minutes, until soft.
4. Add the sweet corn and mix well.
5. Add the flour and sauté for 1 minute.
6. Combine the KLIM Full Cream Instant Milk Powder with 1 cup of water and stir to combine. Add to the pot and stir until the filling starts to thicken.
7. Once it begins to thicken, add the shredded chicken and season to taste. Remove from the heat.

To assemble:

1. Using a rolling pin, roll out the dough ball into a large, thin circle.
2. Using a small cookie cutter or drinking glass, cut as many circles as you can from the dough.
3. Place a tablespoon of filling into the centre of one half of each circle.
4. Apply some water on the edge of the dough circle with your finger and fold it over itself to form halfmoon shapes, pressing along the edges to seal.
5. Dip each halfmoon in beaten eggs and coat in breadcrumbs, then arrange on the baking tray. Bake for 20-25 minutes, turning them over halfway through, until golden and crispy.
6. Serve alongside a bowl of sweet chilli sauce, garnish with coriander and ENJOY!