



Polvorosa de Pollo

Shared by Carmen Victoria Llindis (Vicky) - SSH Katy

This recipe reminds me of the home of my dear friend, Patricia, in Venezuela. I was a psychology student at the time, and worked as an intern for Patricia while she was developing her thesis for her PhD. As a student, I was in awe of her work and I enjoyed becoming close friends with her throughout the process. As an expression of gratitude for helping her, Patricia invited me to her home and prepared this recipe. The smell and taste were so delicious! Since then, *Polvorosa de Pollo* has been one of my favorite dishes, although none has ever managed to top Patricia's!

Ingredients:

For the pastry:

5 cups of wheat flour
1/2 cup of sugar
1 teaspoon salt
1 teaspoon baking powder
480 g butter
4 egg yolks

For the filling:

4 tablespoons of butter
4 whole chicken breasts
3 tablespoons vegetable oil
2 chopped onions
4 cloves of garlic
1/2 cup of green bell pepper, minced
3 minced sweet peppers

6 tomatoes, finely chopped (without the seeds)
1 cup of bouillon
1/2 cup of sweet cooking wine
2 tablespoons tomato paste
1 spoon of sugar
2 teaspoons of salt
2 tablespoons baby capers
16 minced olives
½ cup black raisins

Method:

Preheat the oven to 350° F. Mix the flour, sugar, salt, and baking powder in a bowl, forming a hole in the center. Put the butter and egg yolks in the hole. Knead well and put it in the fridge for a little while until it firms up.

Divide the dough in two and place press one half into the casserole dish. Keep the remaining dough in the fridge. Bake the bottom layer until it begins to brown. Take it out and let it rest.

Prepare the filling: Melt the butter in a pan and cook the chicken breasts over medium heat, covered. Remove them from the pan and chop them into very small pieces. Rinse out the pan, heat the oil, and fry the chopped onions. .

Add the garlic and peppers.

Sauté a little more and add the chopped tomato.

Add the chicken pieces, consommé, wine, tomato paste, sugar, salt, capers, olives and the raisins.

Assemble the pie: Fill the pan with the filling and spread the remaining dough over the top. Carefully poke the dough with a toothpick so that it doesn't crack while baking.

Bake for about an hour.