

Atina's Pastelón

Description

This traditional dish from Camagüey was often served for lunch. It can be prepared ahead, and even frozen.

Ingredients

- 12 prunes, whole
- 2 whole eggs
- eggs for wash
- 1 can cream of corn, 8 oz.
- 1/2 cup olives, chopped

Pastry

- 2 cups flour
- 3 tsps baking powder
- 1/2 tsps salt
- 1/4 cup sugar
- 1/2 cup crisco, very cold
- 4 tbsps wine, dry white
- 1 chicken, 3 lb. cooked in fricasé, pulled

Instructions

Chicken:



Summary

Yield: 6

Source: Ileana Peláez

Prep Time: 5 minutes

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Cook the chicken in a Cuban fricasé. Drain and reserve the liquid. Pull the meat from the bone, forming bite-sized pieces and add a bit of the sauce to moisten. Set aside.

Pastry:

Mix all dry ingredients together and add the liquids with a fork. Knead lightly with your hands until you can form a ball. Separate into two balls; one for the top and one for the bottom of the pastry.

Pastel:

Flour your hands and sprinkle the dough and a 9 inch pie plate. Not too much.

Place one ball of dough in the bottom of the pie plate and pat with your fingers until it spreads beyond the rim of the plate.

Spread shredded chicken evenly on the bottom of the crust.

Place olives, prunes evenly over the chicken.

Pour and spread the cream of corn over all.

Roll the top on waxed paper and cover the pie. Crimp the edges and press to seal.

Prick the top dough in a spoked pattern. Brush with an egg wash.

Bake at 350° F for 35 to 40 minutes.

