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For Christmas,  
there is a chicken pie  
recipe:



- Dough: 30 min**
- 4-5 cups of flour 
  - 1 teaspoon of salt 
  - 1 cube of sugar 
  - 1 tablespoon of butter 
  - (facultative) 2 tablespoon of peanut oil. 

- Garnishal: 30 min**
- 1 chicken (cooked) 
  - 1 half of an onion 
  - 2 garlics 
  - 1 teaspoon of salt 
  - a little bit of pepper 
  - a little bit of curry 


For preparation, first mix the flour, salt, sugar, butter and maybe oil till it become a compact dough, cut it in many part with a knife and let it rest.

Later, unbone the cooked chicken, on a medium fire, cook it with onions, garlic. When its almost cooked, drop the salt, the pepper and the curry and wait until its entirely done.

Now, make the part of dough flat and drop one tablespoon of the garnishal and close the pie with a fork.

Cook each pie on a medium fire till it seems cooked.

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