

CHICKEN AND LEEK POT PIE

EQUIPMENT

CHEF KNIFE, MIXING BOWLS, SCALES, WOODEN SPOON, ROLLING PIN,
4 X 200-300GM RAMEKINS, PASTRY BRUSH, FORK, BAKING TRAY

INGREDIENTS

5 X BONELESS SKIN OFF CHICKEN THIGH FILLETS, 1 LEEK, 250GM CHICKEN STOCK,
3 CLOVES OF GARLIC, 30GM PLAIN FLOUR, 30GM BUTTER, 6 SPRIGS OF THYME, 1 X EGG YOLK,
OLIVE OIL, SALT, CRACKED BLACK PEPPER, 150-200GM SHORTCRUST PASTRY

METHOD

HEAT A MEDIUM SIZE FRY PAN AND ADD A SPLASH OF OLIVE OIL

PLACE FLOUR, SALT, PEPPER AND CHOPPED THYME IN A MIXING BOWL AND MIX WELL

PLACE DICED CHICKEN INTO THE FLOUR AND MIX WELL TO COAT WITH THE FLOUR

PLACE THE CHICKEN INTO THE FRY PAN AND COOK FOR 2-3 MINS UNTIL BEGINNING TO COLOUR

ADD THE BUTTER AND ONCE MELTED ADD THE DICED LEEK AND COOK FOR 2 MINS, THEN ADD THE GARLIC AND COOK FOR A FURTHER 3 MINS

POUR IN THE STOCK AND BRING TO THE BOIL, TURN THE HEAT DOWN AND REDUCE FOR 4-5 MINS UNTIL THE GRAVY THICKENS

REMOVE FROM THE HEAT AND SPOON INTO RAMEKINS AND SET ASIDE FOR 5 MINS WHILE YOU ROLL OUT PASTRY INTO DISCS SLIGHTLY LARGER
THAN THE RAMEKINS

EGG WASH THE EDGES OF THE PASTRY AND PRESS ONTO THE TOPS OF THE RAMEKINS

USE A FORK TO PRESS THE PASTRY ONTO THE OUTSIDE EDGE OF THE RAMEKINS, EGG WASH THE TOP OF THE PASTRY AND POKE A SMALL HOLE IN
THE TOP OF THE PASTRY

PLACE THE RAMEKINS ON A BAKING TRAY AND PUT IN A PRE-HEATED OVEN COMBI SETTING 180 DEGREES FOR 20-25 MINS

ONCE COOKED REMOVE FROM THE OVEN AND SERVE WITH A CRISP GREEN SALAD

HINTS & TIPS

- YOU CAN MAKE THE PIE MIX IN ADVANCE JUST REMEMBER TO BRING IT UP TO ROOM TEMPERATURE BEFORE YOU BAKE IT.
- IF YOU DON'T HAVE TIME TO MAKE YOUR OWN PASTRY YOU CAN USE EITHER STORE BROUGHT SHORTCRUST OR PUFF PASTRY INSTEAD
- YOU CAN ALWAYS ADD DIFFERENT FLAVOURS USING THE SAME METHOD. TRY BACON, PEAS OR EVEN SOME GOAT'S CHEESE