

Chicken Pie

Serves: 4

Recipe source: Better Homes and Gardens (“Grandma’s Chicken and Leek Pie” adapted)

Preparation time: 25 minutes

Cooking time: 25 minutes

Ingredients:

2 tablespoons plain flour
salt and freshly ground black pepper, to season
500g chicken thigh fillets, diced into 2cm pieces
50g butter, chopped
1 leek, white part only, sliced
1 carrot, diced
2 cloves garlic, crushed
1 teaspoons thyme sprigs
¾ cup water
½ cup pure cream
1 teaspoon chicken stock
2 teaspoons wholegrain mustard
1 tablespoon cornflour
2 tablespoons roughly chopped flat-leaf parsley leaves
2 eggs, whisked
1 sheet frozen shortcrust pastry, partially thawed
1 sheet frozen puff pastry, partially thawed

What to do:

1. Preheat oven to 200°C/180°C fan forced.

Filling:

2. Put flour in a large zip-lock bag and season with salt and pepper. Add chicken and toss to coat.
3. Melt ½ the butter in a large frying pan over a medium heat.
4. Add leek, carrot, garlic and thyme and cook, stirring occasionally, for 5 minutes or until soft. Transfer to a bowl and set aside.
5. In same pan, add remaining butter and chicken and cook, stirring occasionally, for 5 minutes or until browned.
6. Return vegetables to pan with water. Bring to the boil and cook until chicken is cooked through and water has evaporated.
7. Combine cream, stock cube, mustard and cornflour in a jug. Gradually add cream mixture to pan, stirring, until a thick and gluggy mixture forms.
8. Stir in parsley and season with salt and pepper. Transfer mixture to a bowl to cool.

Assembly:

9. Roll out the pastry to 3mm thick and cut with a 12cm round cutter. Place large spoonfuls of the chicken filling in the centre of each circle. Brush the pastry edges with the beaten egg. Fold up four points of the pastry and pinch together at the top, then pinch the edges together from the top to the bottom of the four “seams”.
10. Using alphabet cookie cutters, cut out letters from reserved pastry. Brush back of each letter with egg wash, then arrange on top of pie.
11. Place the pies on the baking trays. Brush the pies with egg wash and pierce a few small holes in the top. Bake for 25 minutes or until golden brown.