

Chicken and leek pie



This creamy, mustardy chicken and leek pie is big enough for all the family. Perfect for dinner, or a winter weekend lunchtime.

Ingredients

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- 2 cups (500ml) chicken stock
- 600 g chicken breast fillets
- 1 tbsp olive oil
- 40 grams butter (1 oz.)
- 1 (500 g) leek, thinly sliced
- 2 (300 g) stalks celery, trimmed, finely chopped
- or Add whatever veggies you like
- 2 tbsp plain (or spelt) flour
- ½ cup (125ml) milk
- 1 cup (250ml) cream (Pura cream)
- 3 sheet puff pastry
- 1 egg yoke
- 1 tbsp wholegrain mustard

Steps

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1. Bring stock to the boil in a medium saucepan. Add chicken; return to the boil. Reduce heat and simmer, covered about 10 minutes or until chicken is cooked. Remove from heat and stand chicken in poaching liquid 10 minutes
2. Remove chicken and chop coarsely. Reserve 1/3 cup of the poaching liquid; keep remainder for another use
3. In a medium saucepan, heat oil and butter; cook leek and celery, stirring, until leek softens. Add flour and thyme; cook, stirring, 1 minute. Gradually stir in reserved poaching liquid, milk and cream; cook, stirring, until mixture boils and thickens. Stir in chicken and mustard. Cool 10 minutes.
4. Preheat oven to 200°C (180°C fan-forced). Oil a 1.5-litre (6-cup) oven proof dish.
5. Line base and side of dish with shortcrust pastry. trim to fit. Prick well all over with fork. Bake 10 minutes. Cool 5 minutes. Spoon chicken mixture into pastry case and place puff pastry over filling, trim to fit dish. Brush pastry with egg yolk: cut two small slits in top of pastry. Bake 20 minutes or until browned lightly.