

Drouin Nursery

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Chicken and Leek Pie

INGREDIENTS

2 cups (500ml) chicken stock
600g chicken breast fillets
1 tablespoon olive oil
40g butter
1 large leek (500g), sliced thinly
2 stalks celery (300g), trimmed, chopped finely
2 tablespoons plain flour
2 teaspoons fresh thyme leaves
½ cup (125ml) milk
1 cup (250ml) cream
2 teaspoons wholegrain mustard
2 sheets shortcrust pastry
1 sheet puff pastry
1 egg yolk

METHOD

Bring stock to the boil in medium saucepan. Add chicken; return to the boil. Reduce heat; simmer, covered, about 10 minutes or until chicken is cooked. Remove from heat; stand chicken in poaching liquid 10 minutes.

Remove chicken; chop coarsely. Reserve 1/3 cup of the poaching liquid; keep remainder for another use, or discard.

Heat oil and butter in medium saucepan; 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.

Preheat oven to 200°C/180°C fan-forced. Oil 1.5-litre (6-cup) ovenproof dish.

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; 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.

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