HEARTY & GROUNDING

Chicken, Leek and Mushroom Pie

PREP	COOK	SERVES
25 min	55 min	4 to 6

Tender chicken thighs, sweet leeks and browned mushrooms in a creamy mustard sauce under golden puff pastry.

Ingredients

For the filling

- 1 tbsp butter
- 1 tbsp oil
- 600 g boneless chicken thighs, cut into chunks
- 2 leeks, sliced
- 250 g mushrooms, quartered
- 2 garlic cloves, crushed
- 2 tbsp plain flour
- 300 ml chicken stock
- 100 ml double cream
- 1 tbsp Dijon mustard
- 1 tbsp fresh thyme leaves
- 1 tbsp chopped parsley
- Salt and black pepper

For the top

- 1 sheet ready-rolled puff pastry (about 320 g)
- 1 egg, beaten

Method

1. Heat the oven to 200°C. Heat the butter and oil in a large, deep pan. Season the chicken and brown it for 5 minutes. Lift it out and set aside.
2. Add the leeks and mushrooms to the pan and cook for 8 minutes until golden and the liquid has cooked away. Add the garlic and cook for 1 minute.

3. Stir in the flour and cook for 1 minute. Add the stock a little at a time, stirring, then simmer for 5 minutes until thickened.
4. Stir in the cream, mustard, thyme and chicken. Simmer for 5 minutes, add the parsley and season well. Let the filling cool for 10 minutes.
5. Spoon the filling into a 1.5 litre pie dish. Lay the pastry over the top, trim the edges and press them down with a fork. Cut a small slit in the middle and brush with beaten egg.
6. Bake for 25 to 30 minutes until the pastry is puffed and deep golden and the filling bubbles at the edges. Rest for 5 minutes before serving.

Cook's tip

Let the filling cool a little before topping it. Hot filling melts the pastry from below and it will not rise properly.