

Chicken Leek & Tarragon Pie



Recipe By FoodieBook

Ref: 513

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Meat

No of Portions: 6

Ingredients & Prep

500 g plain flour
125 g butter salted cold
125 g lard cold
2 tbsp cold water
1 tsp white wine vinegar

Filling

400 g chicken thigh meat cut into chunks
300 g leek washed & chopped
260 ml whole milk, warmed
100 ml double cream
75 g butter unsalted
50 g plain flour
2 bacon rashers chopped
1 chicken stock cube or gel pot
25 g fresh tarragon leaves, no stalks chopped
1 tsp freshly ground black pepper

Glaze

1 egg small beaten
1 tsp olive oil
2 pinch turmeric ground

Method

Step 1 - Pre-heat fan oven to 180'c.

Step 2 - In a bowl place the flour, then either grate the fats in a little at a time mixing into the flour to coat in flour as you go then using your finger tips rub to a crumb, or place flour & cubed fats into a food processor & blitz to a crumb then tip into a mixing bowl, add the vinegar to the water & mix in to form a pastry dough, if still too dry add a little more water until you have a rollable pastry dough, cover with cling film flatten to a disc, place in the fridge to rest.

Step 3 - Next the filling, in a frying pan place a 3rd of the butter & fry off the chicken & bacon until just cooked through, then transfer to a bowl add the chopped leeks & cook until soft & transfer to the same bowl, add the rest of the butter, stock cube & the flour, mix in & cook until it bubbles, then start adding in the warm milk with a hand whisk & mix all the time you are pouring in the milk until all, then add cream & pepper mix in, then tip into the bowl & mix in with the chicken & leek mixture, set aside to cool.

Step 4 - Make the glaze by putting in the oil & ground turmeric mixing together then add egg & beat together.

Step 5 - Take a 25 cm pie tin (one with small holes in is best) grease with extra butter, cut a 3rd off the pastry for the lid later, form into a ball then place on a floured worktop using a rolling pin roll pastry into a 35 cm disc, use the pin to hold the pastry & line the tin carefully pushing in the corners, then tip the filling in the tin & smooth out flat, rollout the lid to 27cm, then using a pastry brush, brush the edge of the pastry & around the edge of the lid, place the lid on the pie & cut off excess with a sharp knife, then with your thumb & fore finger crimp around the edge, paint a coat of the glaze on top of the pie & cut a slit in the middle of the pie.

Step 6 - Bake the pie for 35 to 40 min or until golden brown on top.

Suggestion & Tips

You can use Turkey if you wish..