



Allotment Gardening In North Essex -- At Home In The Kitchen

Chicken Leek and Bacon Pie

Ingredients:

150g 6oz puff pastry
2 chicken breasts
2 rashers of bacon
250ml 1/2pt chicken stock
100g 4oz of prepared leeks
garlic to taste
pinch mixed herbs
salt and pepper
1 egg for egg wash
1/2 teaspoon flour
flour for dusting

Method:

1. Cut chicken into approx 1in dice
2. Cut the bacon into small strips
3. Cut leek in half lengthwise and then dice into approx 1in squares
4. Add chicken, bacon seasonings and half the stock to a bowl
5. Add the 1/2 teaspoon of flour and mix together well
6. Add mixture to the pie dish or dishes with the remaining stock.
7. Rollout pastry making sure you have sufficient to cover the dish.
8. Trim off any surplus.
9. Egg wash the top edge of the pie dish and using trimmings line the pie dish edge with pastry.
10. Egg wash pastry around edge of dish and then place the pastry top on to the dish, seal well with the thumb and forefinger.
11. Using the back of a knife, decorate the edge of the pie.
12. Place in the refrigerator for about 30 min to allow the pastry to rest.
13. Brush with egg wash (beaten egg with a little milk)
14. Place in a pre heated very hot oven 230c for about 10-12 min until the pastry is set and nicely coloured.
15. Turn down the heat of the oven to about 180c and continue cooking for a further 30 -40 min until chicken and pastry are cooked. (if pastry gets too dark cover with tinfoil or wet greaseproof and reduce the heat to about 150c).
16. Serve