

Jason Pettit – Capital Radio Recipe



Chicken & Leek Pie – a classic British recipe that is delicious, comforting, and straightforward to prepare.

Prepared in 2 easy stages, this is the perfect recipe for an easy family and friends' lazy lunch.

Serve together with boiled or new potatoes, carrots & peas.

Ingredients – serves 6 people

2 cups	chicken stock (500ml approx.)
4 ea	chicken breasts (skinless – 720gm approx.)
2 ea	leeks (500gm approx., trimmed and sliced 5mm)
2 lg	garlic cloves (peeled and finely chopped)
1 ea	celery stick (trimmed and sliced 3mm)
3 Tbsp	butter (40gm approx.)
1 Tbsp	oil (18gm approx.)
2 Tbsp	flour
2 Tsp	fresh thyme leaves
½ cup	milk (125ml approx.)
1 tub	crème fraiche (250gm approx.)
2 Tsp	whole grain mustard
1 pkt	puff pastry (300gm approx.)
1 ea	egg (beaten)
	salt & black pepper to taste

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Method

Step 1

Bring the chicken stock to a gentle boil and add the chicken breasts. Return to a gentle boil, cover the pan with a lid and reduce heat to a gentle simmer. Cook for approx. 12 minutes or until the chicken is cooked.

Remove pan from the heat and let the chicken cool in the stock for 15 minutes.

Remove chicken and chop up into bite sized chunks / pieces.

Reserve 1 cup of the chicken stock.

Step 2

Pre heat a non-stick pan over a med – high heat.

Add the butter and oil and swirl to coat the base of the pan.

Add the leek, celery and garlic and sauté until the leek softens – lightly season with salt.

Add the flour and thyme and cook, stirring the pan for 2 minutes – ensure there are no lumps of flour.

Slowly add the reserved chicken stock and milk, stirring continuously as the sauce forms and thickens.

Add the crème fraiche and mustard and mix. Taste and season as required. Stir through the chopped chicken.

Fill the pie (baking) dish with the chicken & leek filling.

Roll pastry out on a lightly floured surface to a thickness of 5mm approx. and 2cm larger than the pie dish on each side.

Trim pastry strips 1cm wide and press onto the edge of the pie dish.

Lightly brush with egg and then place the sheet of pastry on and press lightly. Brush with egg and then cut 2 slits near the centre.

Bake in an oven pre-heated to 180°C for approx. 25 minutes or until the pastry is golden.

Serve with a few sprigs of thyme on top.

Notes from the chef:

Resting the chicken in the stock keeps it juicy and soft.

You can add sliced mushrooms to the leek & celery mix.

This filling can be made in advance and will keep for several days in an air-tight container in the fridge. Re-heat gently in a pan before assembling the pie.

Take care when serving as steam will escape when the pastry is first broken.

Tbsp - tablespoon

Tsp - teaspoon