

Jane's mum's chicken and leek pie

Ingredients

- 600g diced chicken (a mix of breast and thigh meat)
- 3 slices dry cured bacon
- 2 large leeks chopped, green tops included
- 7-8 chestnut mushrooms chopped
- 50g butter
- 1 tbsp olive oil
- 3 tbsp plain flour
- 300ml chicken stock
- 150ml double cream or creme fraiche
- 2 tbsp fresh or dried tarragon

Shortcrust Pastry: (ready rolled shortcrust pastry is fine)

- 300g plain flour
- 150g block salted butter
- pinch salt

Gravy:

300ml home made chicken stock or a stock cube

2 tsp cornflour

25g butter

2 tsp dried tarragon

Method

Make the pastry. Chop up the butter and add to the flour. Rub in with your fingertips then add 2-6 tbsp of very cold water. Bring together to form a firm dough. Wrap in film and chill in the fridge for 30 mins

Warm the oven to 170C.

In a large pan fry the chicken and chopped bacon in the oil and half the butter until thoroughly cooked and slightly coloured.

Set aside the chicken, retaining the meat juices in the pan, add the rest of the butter and sweat the leeks and mushrooms until soft.

Add the chicken, sprinkle in the flour and stir.

Pour over the stock, season and simmer for 5 mins.

Take off the heat, add the cream and tarragon. Stir.

Place into a pie dish and place your sheet of ready rolled pastry on the top. Brush with milk or a beaten egg.

Cook in the oven for 30 - 40 mins until golden.

Gravy

Melt the butter in a pan, stir in the cornflour. Add the stock gradually, add the tarragon. Stir vigorously. Strain through a sieve if needed. Serve with the pie.