

Inspired Hillier Recipes

Pastry Cooking Class

CHICKEN & BACON PIE

Method:

Set the oven to 170c/150fan. Place the chicken thighs in a baking dish along with the thyme, chicken stock and wine. Season well.

Cook in the oven for 30 to 40 minutes until done. Put to one side to cool and increase the oven temperature to 190c/170 fan.

Cook the lardons in a hot pan without oil. Once done, remove the lardons from the pan using a slotted spoon to leave behind any fat.

Add the 20g of butter to the pan along with the leeks and cook for about 10minutes, until they are translucent. Add back the cooked lardons and season.

Keep back 125ml of the chicken cooking juices. Discard the skin and bone from the chicken and cut into bite size pieces. Add to the leek mix.

Make the sauce by melting the 50g of butter. Stir in the flour and cook for one minute.

Gradually stir add 125ml of the chicken cooking juices and then the milk cooking until thickened. Add a little more milk if too thick.

Combined the sauce with the leek and chicken mix and put into a 12" pie dish. Allow to cool.

Roll out the pastry to fit and lay over the filling. Crimp the edges, score a pattern over the pastry and brush with egg.

Bake for 30-40 minutes and the pastry is golden brown.

Ingredients - Serves 6:

- 1kg chicken thighs
 - 8 sprigs fresh thyme
 - 500ml chicken stock
 - 100ml white wine
 - 250g bacon lardons
 - 500g prepared leeks, thinly sliced
 - 20g butter
 - 500g block puff pastry
 - 1 egg
 - Seasoning
- #### White Sauce
- 50g butter
 - 50g plain flour
 - 250ml milk

Chris's Top Tip

For using Christmas left overs
- replace the chicken with
cooked turkey and add pieces
of stuffing too!

