

Chicken & Pea pie



Ingredients Short crust Pastry

- 150g Flour
- 75g butter
- 3 tablespoons of cold water

Equipment

- Mixing bowl
- Scales
- Rolling pin
- Table spoon
- Sieve
- Cling film

Method - Short crust pastry

1. Cut butter into chunks
2. Sieve the Flour into the bowl
3. Using the rubbing in method to bind together.
4. Add the water and combine into a dough using the creaming method.
5. Clingfilm and chill until ready to roll.

Ingredients

Filling

- 1 tsp. oil
- 100g diced chicken
- 10 g butter
- 10 g plain flour
- 100 ml double cream
- 100 ml chicken stock
- 75 g frozen peas
- Small handful fresh parsley leaves, chopped

Equipment

- Sauce pan
- Mixing spoon
- Scales
- Chopping board
- Knife

Method - Filling

1. Preheat the oven to 200°C (180°C fan).
2. Weigh flour into a mixing bowl and measure cream into a measuring jug.
3. Heat oil in a large pan and fry chicken for 8min until golden. Check with a temperature probe its cooked to 75°C.
4. Carefully place chicken on to a plate and set aside.
5. Heat butter in empty chicken pan until melted, stir in flour, then cook for a further minute.
6. Remove from heat and gradually whisk in cream and stock until smooth.
7. Put back on the heat, bring mixture to the boil and bubble for 3min, stirring constantly, until thickened.
8. Stir in chicken, peas, parsley and check the seasoning.

Assembly method

1. Cut the pastry into 2/3 and 1/3. On a floured table, Roll out the 2/3 pastry just a bit larger than your pie dish.
2. Place into your pie dish, line with baking parchment and fill with baking peas. Bake for 10 minutes until pastry starts to go golden brown. Carefully take the baking peas out (**They will be hot**), remove the baking parchment and bake a few more minutes to ensure the bottom is cooked.
3. If you haven't trimmed the excess of pastry prior to baking, carefully use a peeler to shave the edges overhanging the pie dish until tidy.
4. When the filling is cooked, add to the blind baked pastry.
5. Roll out the lid and place on top of the pie, trim excess pastry and crimp the edges. Put a hole in the top to release the steam.
6. Brush egg wash over the top for a nice shiny golden brown finish and bake until golden brown.