

Chicken, Ham & Leek Pie

Cook: 1 hr 10

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Step 1.

Add 4 cups of cold water to the two chicken breasts add a few pinches of salt, bay leaf and pepper. Bring to a gentle simmer and poach chicken for 5-10 minutes.

Step 2.

M series Oven: Preheat Wolf oven on convection setting to 190. Add chicken thighs and a tbsp of oil to a dish and cook for approx. 25 minutes until cooked through.

Step 3.

Allow chicken to cool and roughly chop

Step 4.

In a pan on hob, add the sliced leeks, onion & thyme to a hot oiled large pan and soften.

Step 5.

Add 200ml of chicken stock, tablespoon mustard, shredded ham and cooled chicken pieces and toss in pan. Add the crème fraiche & tbsp corn flour and allow to thicken. Remove mixture from hob and cool (this may take up to an hour)

Step 6.

Whilst everything is cooling, turn on Wolf oven to convection 180 degrees

Step 7.

Add the pre-rolled puff pastry to the base of the pie dish, cover the pastry with crinkled greaseproof paper and add ceramic beans. Blind bake on convection for 15-20 minutes. Keep the other half of rolled pastry aside for the top of the pie. Once cooked remove from oven, remove paper & beans and leave to cool.

Step 8.

Add the cool chicken mixture to the cooled pie, then add the top of the pie pastry using a rolling pin. Trim the edges decorate if desired. Brush egg yolk onto the pie and pierce to allow steam to escape.

Step 9.

Cook in Wolf oven (preheated to 180 degrees) for 35-40 minutes or until golden brown & cooked through. Serve with your choice of steam veg. Enjoy!

Ingredients

Serves 4

2 Leeks sliced

1 white onion chopped

90g Ham shredded

4 heaped tbsp crème fraiche

200ml of good quality chicken stock

1 tbsp Corn flour

1 tbsp Olive oil

1 bay leaf

2 thyme springs of tsp dried thyme

Ready rolled puff pastry for ease

30g mature grated cheddar

1 egg yolk

Salt and pepper

2 tbs wholegrain mustard

4 skin-on chicken thighs and 2 chicken breasts (or leftover Roast chicken will work)

Ceramic baking beans for blind baking

Greaseproof paper

Large Pie dish