

Pie: Chicken, Leek & Mushroom Homemade Flaky Pastry



Ingredients for Flaky Pastry:

- 300g Plain Flour
- 150ml (approximately) Cold Water
- 113g Butter
- 112g Lard or Trex
- 3 Teaspoons Lemon Juice: School to Provide
- Herbs
- Pinch Salt: School to Provide
- Milk and Egg Wash: School to provide



Filling Ingredients:

- 1 Whole Chicken Jointed: Use 300g of Meat (Thighs / Breast)
- 25ml Chicken Stock: Made from Boiling Chicken Carcass
- 50g Mushrooms, Sliced
- 50ml Double Cream (Optional)
- 25g Butter
- 15g Plain Flour
- 2 Leeks, Thinly Sliced
- 1 Thyme Spring
- 1 Bay Leaf
- ½ Lemon, Juiced
- Pepper



You will need a 20cm pie dish or two smaller dishes. Ensure you bring some tin foil to cover your pie at the end of the lesson.

Method:

1. Preheat the oven to 200°C or Gas Mark 6.
2. Weigh and measure out all the ingredients accurately.
3. To prepare the filling, on a red chopping board joint the whole chicken into breasts, thighs, drumsticks and wings. Select 300g of meat to use for the pie and store the remaining meat in a sealed container in the bottom of the fridge.
4. Place the carcass in a large saucepan and cover with water, add bay leaf and pepper. Place a piece of crunched up baking paper over the carcass and bring the water to the boil. Reduce the heat and reduce the liquid for 15 to 20 minutes.
5. Cut the selected chicken into even size pieces.
6. To make the flaky pastry: Mix fat together on a plate until soft, use a fork to do this. Divide the fat into four portions using a knife.
7. Sieve flour into a large bowl and rub in a ¼ fat, the mixture should resemble breadcrumbs.
8. Add the lemon juice and enough cold water to mix to a soft dough.
9. Knead and roll out into a rectangle shape.
10. Dot a quarter of the fat over the top 2/3rd's and fold the bottom 1/3rd up over the middle 1/3 and seal the edges and fold the top 1/3rd over the middle 1/3rd and firmly seal the edges.
11. Quarter turn the pastry, so the long seal is on the right.
12. Repeat step 10.
13. Turn once more and fold in half.
14. Chill to allow fat to set (you can chill between each addition of fat if time).
15. Slice the mushrooms. Thinly slice the leeks.
16. Place a saucepan at the front of the hob, DO NOT turn on. Place the butter, leeks and thyme in the saucepan.
17. Gently heat the butter to cook the leeks with the thyme for 6 to 8 minutes, or until soft. Stir with a white plastic stirring spoon.
18. Add the mushrooms and cook for a further 5 minutes. Stir occasionally with a white plastic stirring spoon.
19. Add the chicken and stir until the chicken starts to brown.
20. Scatter over the plain flour and stir with a white plastic stirring spoon to make a paste, continue to cook for 2 minutes.
21. Remove 250ml of stock from the saucepan with the carcass in.
22. Place the saucepan with the leeks and chicken on a pan stand and pour in 250ml stock, cream, lemon juice and pepper. Simmer for 10 minutes until the chicken is cooked through. If the mixture is not thick enough add an additional tablespoon of plain flour. Use a food probe to ensure the core temperature of the chicken reached 75°C. Once cooked remove from the heat and place the saucepan on a pan stand, allow mixture to cool.
23. Once the pastry has had time to chill, remove from the fridge and divide into two sections, the base piece will need to be larger than the top.
24. Roll the pastry out carefully. Remember to always roll forward to ensure there is an even pressure on the pastry. Flour the rolling pin if the pastry sticks. Ensure the pastry for the base is rolled large enough to line the pie dish. Carefully line the dish and cut off any excess pastry using a sharp knife.
25. Roll a top for the pie, ensure it is slightly larger than the dish. You may wish to make some pastry shapes which you can add to the top for additional decoration.
26. Add the chicken filling mixture to the pastry base.
27. Place the pastry top of the pie and trim to fit.
28. Make three or four slits in the pastry to allow the steam to escape.
29. Brush the pastry top with the milk and egg wash.
30. Place pie dish on a baking tray and bake for 25 to 30 minutes until the pastry is golden.

