

Chicken & Mushroom Pies

Serves 6



INGREDIENTS

Filling:

6 free range chicken marylands, skin on
salt flakes, to taste
freshly ground black pepper, to taste
3 tbspn Maggie Beer Extra Virgin Olive Oil
2 cups Maggie Beer Chicken Stock
50g unsalted butter, softened
7 large mushrooms, chopped
¼ cup unbleached plain flour
200ml cream
2 tbspn flat leaf parsley, chopped
2 tbspn oregano, chopped
2 tbspn thyme, chopped

Sour Cream Pastry:

125ml sour cream
250g plain flour
200g unsalted butter, chilled

METHOD

- Preheat the oven to 200°C.
- Season the chicken marylands with sea salt and pepper.
- Grease a 24cm x 18cm baking dish with butter. Place the seasoned chicken marylands into the baking dish, drizzle with Extra Virgin Olive Oil, and put into the oven to roast for 20 minutes.
- Remove from the oven and allow to rest for 15 minutes, loosely covered with foil.
- Meanwhile, heat the Chicken Stock over a medium high heat in a small pot.
- Place a large saucepan over a high heat, add the butter and once this has turned nut brown, add a dash of Extra Virgin Olive Oil to inhibit burning. Add the mushrooms and fry for 4 to 5 minutes.
- Sprinkle the flour over the mushrooms and cook for a further 2 minutes.
- Gradually stir in the hot stock, then the cream. Simmer gently until the mixture has thickened.
- Remove the meat from the marylands and chop into 1cm pieces, then fold through the mushroom mixture and season to taste. Refrigerate until chilled.
- To make the pastry, dice the butter, then pulse with the flour in a food processor until the mixture resembles fine breadcrumbs.
- Add the sour cream and continue to pulse until the dough starts to incorporate into a ball.
- Wrap the dough in plastic film and refrigerate for 20 minutes.
- Meanwhile, grease 6 small pie ramekins and set aside.
- Once the pastry has chilled, roll to 3mm thick and cut to line greased pie dishes, leaving a 'lip' over the edge. Cut out six smaller rounds for the pie lids, and set aside.
- Fill the cases with the chilled chicken mixture. Egg wash the pastry lip and seal the lids in place. Trim the pastry and score the top of each pie. Egg wash the tops of the pies and refrigerate for 20 minutes.
- Increase the oven temperature to 220°C.
- Place the pies onto a flat baking tray then place the pies into the oven and bake for 20 minutes. Reduce oven to 180°C and bake for a further 5 to 10 minutes or until pastry is golden brown.
- Remove from the oven and serve.