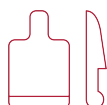




# Homemade chicken and mushroom pies



DIFFICULTY: MEDIUM



PREPARATION TIME: 40  
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 4

## Ingredients

### Pastry

1 2/3 cup (250 g) plain flour  
½ tsp salt  
200g unsalted butter, cubed  
½ cup (125 g) sour cream

### Filling

50 g unsalted butter  
1 leek, white part only, quartered and finely sliced  
150 g trimmed button mushrooms, sliced  
150 g trimmed Swiss brown mushrooms, sliced  
2 tsp chopped thyme leaves  
500 g skinless chicken thigh fillets, cut into 1 cm cubes  
¼ cup (35 g) plain flour  
100 ml white wine  
100 ml chicken stock  
2 tbsp (40 ml) cream  
Salt and pepper to taste  
1 egg yolk, lightly beaten

## Method

To make the pastry, place flour in the bowl of a food processor, add salt and butter and pulse the food processor until mixture resembles breadcrumbs. Add sour cream and pulse until the pastry forms a ball. Remove pastry from the food processor, wrap in plastic wrap and refrigerate for 30 minutes.

To make the filling, place butter in a large saucepan on Induction heat level 7. Add leek and cook for 3 minutes or until soft. Add mushrooms and cook for a further 3 minutes; add thyme and chicken and stir well to combine; cook for a further 5 minutes. Add flour and cook for 2 minutes, ensuring flour doesn't stick to the base of the saucepan. Reduce Induction level to 5, add wine and chicken stock and cook for 10 minutes. Finally add cream and season with salt and pepper. Cook for a further 5 minutes or until thickened. Allow filling to cool completely.

Grease 6 individual pie tins (9 cm diameter and 3 cm deep). Place the wire rack on the lowest shelf position and preheat the oven on CircoTherm® Intensive 180°C.

Take 2/3 of the pastry and roll out to 3 mm thickness and line pie tins. Fill the pies with filling and brush edges with egg yolk. Roll out the remaining pastry, cut tops for the pies and place on top of filling. Gently press pie edges with a fork. Brush pies with remaining egg yolk.

Bake the pies for 15 to 20 minutes or until golden. Allow to cool for 5 minutes before serving. Top with a sprig of fresh thyme to serve.

## Notes

The use of unsalted butter and the sour cream ensure a light golden pastry. Resting the pastry in the refrigerator makes it easier to handle.

Neff's CircoTherm® Intensive is used for this recipe to achieve golden pastry bases. We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified.