



British Traditional Chicken Pie

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1. Introduction.

There is something so comforting about a traditional British chicken pie with memories of school days and family lunches. Like it's close cousin a Steak and Kidney Pie, British Chicken Pie is part of the fabric of British food.

This chicken pie recipe is easy to make, and in a hurry, you can use ready made pastry. Using meat from the legs and thighs of the chicken not only gives a richer flavor, these cuts are also much cheaper.

Don't be daunted by the lengthy instructions below, this is an easy pie to make and well worth the effort. The pie is delicious hot and equally good cold for a lunch box or picnic.

Preparation Time: 45 minutes

Cook Time: 1 hour

Total Time: 1 hour, 45 minutes

2. Ingredients.

FOR THE PASTRY

- 200g all purpose/plain flour;
- Pinch of salt;
- 110g butter, cubed or an equal mix of butter and lard;
- 2-3 tbsp cold water;
- 1 egg, beaten for glaze.

FOR THE FILLING

- 3 tbsp vegetable or olive oil;
- 350g skinless, boneless chicken meat from legs and thighs;
- 2 medium leeks, finely sliced;
- 110g baby button mushrooms;
- 1 tbsp butter;
- 1 tbsp flour;
- 500ml hot chicken stock;
- 1 tbsp chopped flat leaf parsley;
- ½ tsp fresh thyme;
- salt and pepper;
- 1 beaten egg for glazing.

3. Preparation.

- **M**ake 2 large 15cm individual pies or combine into one pie using a 1 pint pie dish.
- **M**ake the pastry.



- **H**eat the oil in a large skillet or deep frying pan. Add the chicken meat and cook for 5 minutes, stirring occasionally until the chicken is browned all over. Using a slotted spoon remove the chicken and keep to one side.



- **T**o the pan add the finely sliced leek and the baby button mushrooms. Cook for 3 minutes stirring occasionally until the leeks are softened. Remove the leeks and mushrooms and keep to one side with the chicken.



- **A**dd the butter to the pan and melt over a medium heat, add the flour and stir well to incorporate all the flour into the butter. You should have a really thick paste. Using a hand whisk, slowly add the hot chicken stock, whisking all the time until a smooth gravy is created, cook for 3 minutes, again stirring from time to time. Add the chicken, leeks and mushrooms into the gravy, add the parsley and thyme and season generously with sea salt and black pepper. Cook for a further 2 minutes then put to one side to cool completely.

- **G**enerously grease 15cm ovenproof pie dishes or 1 x 1 pint dish. Roll the pastry to 3 mm thick and line your dish/es. Re-roll the remaining pastry to make lids to fit the size of dish you are using. Place the dishes and pastry into the refrigerator to rest for at least 20 minutes.



- **H**eat the oven to 400°F/200°C. Place a heavy cookie or baking sheet on the middle shelf.

- **D**ivide the filling between the two dishes (or pint dish if making just one pie) making sure both have equal amounts of chicken and gravy. Using a pastry brush, dampen the edges of the pastry lining with beaten egg, then cover with the pastry lid and crimp the edges to seal. Brush generously with beaten egg. Using a sharp knife cut a small hole into the centre of the lid to allow the steam to escape during cooking and to prevent pastry from becoming soggy.



- **S**it the pie dish/es onto the heated baking sheet in the oven and bake in the preheated oven for 40 minutes or until the pastry is golden brown and the filling bubbling. Serve hot or leave to cool completely if serving cold.