

Chicken Pie with Ham Hock and Peas

Ref:

Serves 4

Cuisine: British

Preparation Time: 25 Minutes

Cooking Time: 45 Minutes

Ingredients:

200g	Dry cured streaky bacon, finely chopped
4	Large chicken breasts, skin-off and diced
150g	Petit Pois, frozen
200ml	Chicken stock
2 tbsp	Plain flour
150ml	Double cream
400g	Pulled ham hock
450g	Button mushrooms, cut in half and sautéed in butter until golden
2 tbsp	Tarragon, chopped
400g	All butter Puff Pastry, rolled to ½ cm thick
1	Egg, beaten for glazing

Method:

1. Preheat the oven to 200°C/180°C fan.
2. Fry the bacon in a large pan until crispy.
3. Add the chicken pieces and fry until golden all over for approx. 5 minutes.
4. Add the peas and stir in the chicken stock and simmer until it has reduced a little.
5. Add the ham hock and the flour to thicken it a bit and stir until dissolved.
6. Add the mushrooms and chopped tarragon and season well to taste.
7. Place it all into a large pie dish and allow the filling to cool before adding the pastry lid.
8. For the pastry lid, cut the dough to the same size as the top of the dish and lay it on top.
9. Make a hole in the centre to allow steam to escape as it cooks.
10. Brush the pastry with the egg wash to glaze.
11. Cook in the oven for 25-30 minutes until the pastry is golden and the filling is bubbling hot.

To Serve:

Nice served with a creamy potato mash.

Chef's Notes:

Do not try and add the pastry topping to a hot pie mix. It will heat-up quickly, elasticate and become unworkable.