

Huhn-Pie (Hairy Bikers' creamy chicken, ham and leek pie)

858

Typ: Fleisch

Quelle: BBC Food

Bemerkungen:

Zutaten

FILLING

450ml oz chicken stock
3 chicken breasts, skin removed
75g butter
2 leeks, trimmed and cut into 1 cm/1/2in slices
2 garlic cloves, crushed
55g plain flour
200 ml milk
2–3 tbsp white wine (optional)
150 ml oz double cream
150 g piece thickly carved ham, cut into 2 cm chunks
sea salt flakes and freshly ground black pepper

PASTRY

350 g plain flour, plus extra for dusting
200 g butter
1 free-range egg, beaten with 1 tbsp cold water, plus 1 free-range egg, beaten, to glaze

Rezept:

1. Heat the chicken stock in a lidded saucepan. Add the chicken breast and bring to a low simmer. Cover with a lid and cook for 10 minutes. Remove the chicken breasts from the water with tongs and place on a plate. Pour the cooking liquor into a large jug.
2. Melt 25g of the butter in a large, heavy-based saucepan over a low heat. Stir in the leeks and fry gently for 2 minutes, stirring occasionally until just softened. Add the garlic and cook for a further minute. Add the remaining butter and stir in the flour as soon as the butter has melted. Cook for 30 seconds, stirring constantly.
3. Slowly pour the milk into the pan, just a little at a time, stirring well between each adding. Gradually add 250ml of the reserved stock and the wine, if using, stirring until the sauce is smooth and thickened slightly. Bring to a gentle simmer and cook for 3 minutes.
4. Season with salt and pepper. Remove from the heat and stir in the cream. Pour into a large bowl and cover the surface of the sauce with cling film to prevent a skin forming. Set aside to cool.
5. Preheat the oven to 200C/180C Fan/Gas 6. Put a baking tray in the oven to heat.
6. For the pastry, put the flour and butter in a food processor and blend on the pulse setting until the mixture resembles fine breadcrumbs. With the motor running, add the beaten egg and water and blend until the mixture forms a ball. Portion off 250g pastry for the lid.
7. Roll the remaining pastry out on a lightly floured surface, turning the pastry frequently until around 5mm thick and 4cm larger than the pie dish. Lift the pastry over the rolling pin and place it gently into the pie dish. Press the pastry firmly up the sides, making sure there are no air bubbles. Leave the excess pastry overhanging the sides.
8. Cut the chicken breasts into 3cm pieces. Stir the chicken and ham into the cooled sauce.

Pour the chicken filling into the pie dish. Brush the rim of the dish with beaten egg. Roll out the reserved pastry for the lid.

9. Cover the pie with the pastry lid and press the edges together firmly to seal. Trim any excess pastry.

10. Make a small hole in the centre of the pie with the tip of a knife. Glaze the top of the pie with beaten egg. Bake on the preheated tray in the centre of the oven for 35–40 minutes, or until the pie is golden brown all over and the filling is piping hot.