

Chicken and Sweet Leek Pie

- 2 tbsp olive oil
- 50g butter
- 2 or 3 chicken breasts, cut into bitesize pieces
- 2 medium leeks, trimmed, washed and sliced into 1cm pieces
- 2 carrots, peeled and roughly chopped
- 3 sticks celery, finely sliced
- Small handful of thyme finely chopped (fresh gives a much nicer flavor – if not dried ok)
- 2 tbsps plain flour
- 285ml full fat milk
- 255g pork sausages / sausage meat
- 1 x 500g pack of all-butter puff pastry
- 1 egg



Large overproof dish – YOU MUST BRING THIS!

Set up, read recipe in silence and prepare ingredients.

Preheat oven to 220C/425F/gas 7.

Take a wok and add olive oil and butter.

Add the chicken, leeks, carrots, celery and thyme and cook slowly on the hob for 15 minutes.

Turn the heat right up, add the flour, and keep stirring for a couple of minutes before adding 250ml of water and the milk.

Simmer slowly on the hob for 30-40 minutes until the chicken is tender. Stir it every so often so it doesn't catch on the bottom of the pan.

Pour the chicken mixture into an appropriately sized pie dish.

Squeeze the meat out of the sausage skins, roll it into little balls, brown them in a little oil and sprinkle them over the stew.

Roll out your pastry to about 0.5cm thick.

Egg-wash the rim of the dish and drape over the pastry, using a knife to trim the edge of the dish.

Egg-wash the top of the pastry to make it go golden while cooking, then pinch it to crimp it round the edges.

Use the back of a knife to lightly criss-cross the top – this allows the pastry to go crisp and flaky.

Cook the pie in the centre of the oven for about 30-40 mins, until golden on top.