

Chicken & Leek Pies

WITH A CHILLI BUTTER PUFF PASTRY

A wonderful heart-warming pie, with a subtle, cosy chilli kick. If you have time – make your own pastry using the method provided. Or, to speed things up, use a ready-made pastry from the farm shop. This recipe makes 4 individual pies or 1 larger one. The pastry and chilli butter can be made the day before.

Ingredients

- 1 tbsp olive oil
- 500g boneless & skinless chicken thigh fillets
- 1 tbsp balsamic glaze
- 1 tbsp Worcestershire sauce
- 1 onion, peeled and diced
- 5 cloves garlic, thinly sliced
- 1 leek, thinly sliced
- 75ml white wine
- 2 heaped tbsp Vegetable stock paste (optional)
- 300ml chicken stock
- 3 heaped tbsp creme fraiche
- 1 batch of Chilli puff pastry or 1 500g pack of ready made puff pastry



Method

1. Heat some olive oil in a pan on a high heat. Add the chicken and let it cook until golden brown, reducing heat if necessary. Flip and repeat on the other side, then add the balsamic glaze and Worcestershire sauce. Season everything well and let the chicken cook for 2 minutes more.
2. Remove the chicken from the pan, reserving the rendered fat. Throw in the leek, onion and garlic and stir fry, scraping the bottom of the pan slightly to release all of those delicious chicken flavours. Cook until soft and translucent.
3. Turn up the heat and tip in the white wine, moving everything around quickly until the alcohol is cooked out. Now cut the chicken into bitesize chunks and add to the pan. Add the stock paste and stir to combine. Reduce the heat and add the stock gradually until the mixture is bubbling and the sauce has thickened.
4. Turn off the heat and stir in the creme fraiche. Season and leave to one side whilst you make the pastry. At this point you can use ready made pastry or follow the recipe for chilli puff pastry provided (highly recommended).
5. Heat the oven to 200C. Grease your ramekins with a little butter. Roll the dough into a thin pastry and cut it into circles (ensuring the circles are big enough to form the base and lids of the pies).
6. Place the pastry inside the ramekins and press down slightly. Spoon in the pie mixture, then pull the pastry over the tops of the pies to create a lid, sealing gently on top. You can use the pastry remnants to create some decorative leaves if you like.
7. Use a pastry brush to cover each pie with the egg wash. Place in the hot oven for 20 minutes until bubbly and golden on top.

Chilli butter & Chilli Puff Pastry

Ingredients

For the chilli butter:

80g of soft Butter

20 mls of Olive Oil

1 - 2 teaspoons of chilli flakes (your choice)

Place the ingredients in a mixing bowl or stand mixer and mix until combined. Place in a bowl and chill until needed

For the puff pastry:

100g cold Chilli Butter (see above)

100g cold butter

225g Strong White flour

150g lukewarm water

Large pinch of salt

Egg wash - 1 whisked egg with some salt & pepper

Method

1. To make the puff pastry, combine the flour and salt in a food processor, adding the water slowly as you go. It'll come together quickly, at which point you can tip it into a bowl and cover with a tea towel. Place in the fridge for a minimum of 20 minutes.
2. Place the two butters together on a large piece of parchment, add a little salt and fold the parchment over the top. Use your hands and a rolling pin to smooth out the butter, warming and moulding it into the size of a postcard.
3. Take the pastry out of the fridge and place it on a floured surface. Flour your rolling pin and work the pastry into a large rectangle. Place the butter in the middle. Fold the top of the pastry down and over the middle section of butter, then do the same with the bottom part (sealing it up like an envelope).
4. Turn the pastry so the long section is vertical on the workbench. Roll out the pastry again, then repeat the steps above - folding down the top section, then folding up the bottom section into a neat envelope. Place in the fridge for 20 minutes and repeat the above process (rolling and turning) 3 more times. Chill in the fridge for a minimum of 1 hour until ready to use.

Now return to the main recipe to finish making the pies.

