

EAST NORTH EAST BAKE-OFF

CHICKEN PIE



INGREDIENTS

2 large chunks of butter

1 large leek, washed and chopped into 2cm pieces

200g mushrooms, roughly chopped

4 x chicken breast fillets, cut into bite size pieces

250 ml chicken stock

1tbsp cornflour

100ml double cream

2 spoonsful of frozen sweet corn or 2 large handfuls baby spinach leaves

6 sheets of filo pastry (approx)

Drizzle of olive oil

Salad or veg to serve

METHOD

1. Preheat your oven to 190C/170fan, gas mark 5.
2. Heat the butter in a large frying pan over a medium to high heat. Add the leek and the mushrooms. Fry for 2-3 minutes until they just start to soften.



3. Crank up the heat to high, add the chicken pieces and fry for a further 2 minutes. Pour in the chicken stock and let it come to a simmer.



4. Then pour in the cream. Bring back to the boil, stirring gently, and cook until the sauce thickens. Remove from the heat and stir in the spinach or the sweet corn.



5. Tip the mixture into a dish or individual dishes. Set aside to cool a little.



6. Take a sheet of filo and roughly crumple it in your hands - there is no right or wrong way to this method. Place the crumpled filo on top of the chicken filling in the pie dish and repeat with the remaining filo sheets.



7. Drizzle the pastry with olive oil, then bake the pie for about 20 minutes. The filo should crisp up and turn golden brown in places.



BON APPETIT