

Chicken Mushroom and Pancetta Pie

Ingredients

- 120g plain flour
- Pinch of salt
- 60g butter
- 40g Cheddar cheese, finely grated
- Beaten egg to bind

Chicken and Mushroom Filling

- 2tbsp olive oil
- 150g diced pancetta
- 3 skinless chicken fillets, cubed
- 150g button mushrooms, quartered
- 1 small onion, chopped
- 1 garlic clove, finely chopped
- 50g butter
- 2tbsp plain flour, plus extra for dusting
- 300ml pint milk
- 200ml chicken stock
- Freshly ground white pepper
- Pinch of salt
- 2tbsp chopped chives
- 2tbsp chopped parsley
- 1 free-range egg, beaten

Method

Shortcrust Pastry

Sift together the flour and salt into a large mixing bowl then add the diced butter, rub in with your fingertips until the mixture resembles fine breadcrumbs. Mix in the cheese then add just enough egg to bring the mixture together as a firm dough. Knead lightly and then wrap the dough in cling film and chill until required.

Preheat the oven to 200°C/400°F/Gas Mark 6.

The Filling

Heat the oil in a large frying pan over a medium heat, fry the pancetta until golden brown, remove to a large mixing bowl, in the same pan, fry the onions and garlic until they begin to turn light brown. Remove to the large bowl, then fry the mushrooms until golden, season with salt and pepper. When cooked put them with the pancetta and onions.

Add 1 tbsp Olive oil to the frying pan, make sure the chicken is dry before frying, then season the chicken with salt and pepper and cook the diced chicken in small batches, again cook until the cubes begin to turn golden at the edges. Remove the chicken and mix with the onion and mushrooms.

The White Sauce

Melt the butter in a small-medium, clean saucepan, stir in the flour and cook for about 3 mins, stirring constantly until it has formed a thick roux, (smooth paste).

Heat the stock and milk, and add some white pepper and salt to taste. Pour the liquid slowly into the flour mixture in three batches, whisking all the time until smooth. Simmer over a gentle heat, stirring constantly, for about 5 mins or until the sauce has thickened.

Stir in the parsley and chives and pour the sauce over the chicken and mushroom mixture. Mix well, then spoon into a pie dish and leave until completely cool.

Roll out the pastry on a lightly-floured surface until it is the thickness of a pound coin.

Brush the edges of the pie dish with beaten egg then lay the pastry on top, press down the edges and trim. Brush the top of the pie with beaten egg and make 2 or 3 slits in the top of the pie to allow steam to escape.

Bake in the oven for 25-30 mins or until golden brown on top.