



## Members Recipe Book

### Chicken, Mushroom & Bacon Pie

Wendy Agius Serves 2

#### Ingredients

4 Chicken thigh fillets cut into bite size pieces (skin removed)  
200g fresh flat Mushrooms (not button)  
175g Bacon cut into pieces  
1 Leek (chopped)  
1 cup Chicken stock  
½ cup Cream  
1 or 2 cloves Garlic (grated)  
2 tablespoons of plain flour  
Salt & Black Pepper  
Olive Oil for frying

#### Method

- Fry chicken in two batches in the olive oil until just cooked, remove from pan
- Fry garlic and leek until just cooked, then add mushrooms, bacon and garlic. When cooked, add the chicken back to the pan
- Sprinkle the plain flour over the mix and stir through.
- Add chicken stock and cook for 5 minutes until mixture is thickened and the flour has cooked in.
- Add cream and season to taste with salt and pepper

#### Pastry

2 cups Plain Flour  
200g cold chopped unsalted Butter  
120g Sour Cream  
Extra flour for rolling out pastry

- In a food processor put the flour and chopped butter and process until mix is the size of peas, and then add the sour cream and pulse until mix begins to form a ball.
- Remove from the processor, divide into making one larger than the other. The larger for the bottom and sides of the baking tin.
- Sprinkle bench with extra flour and roll out the pastry and line a baking tin with the pastry.
- When the chicken mix has cooled put into the pastry case and roll out the remaining pastry and cover the chicken mixture.