

Chicken, Leek, Prune and Caerphilly Pie

Ingredients

- 1 tbsp olive oil
 - 1 tbsp butter
 - 1 Spanish onion chopped
 - 3 cloves of garlic sliced
 - 4 boned chicken thighs cubed
 - 200g leeks sliced, white parts only
 - 2tbs flour
 - 150ml dry white wine
 - 1pint chicken stock
 - 200ml double cream
 - 2 tsp English mustard
 - Salt and black pepper to taste
 - 100g prunes halved
 - 150g Caerphilly cheese crumbled
 - 50g mixed chopped tarragon and flat leaf parsley
- 500g ready rolled puff pastry
1 egg yolk
1 tablespoon of double cream

Serves 4

Prep 25 minutes / Cook 40 minutes

Cost £5.80 (for four)



Method

1. Preheat oven to 180°C / 350°F
2. In a medium sized saucepan melt the butter and oil then fry the onions and garlic until they start to colour, about 10 minutes
3. Then add the chicken and cook for a further 5 minutes until the chicken is sealed
4. Add the leeks and flour stirring continually until they are well combined
5. Add the wine and chicken stock slowly until the sauce has thickened
6. Add the cream and mustard and then season
7. Take off the heat and stir in the prunes, cheese and herbs
8. Place the pie filling into a medium sized pie dish
9. Mix the egg yolk and cream together and then brush around the pie dish. Cover with pastry and cut around the sides with a knife
10. Brush the remaining egg mix over the pie
11. Poke a couple of small holes in the pastry to let out the steam
12. Cook in the oven for 25 minutes, remove from the oven and serve