



Chicken and Mushroom Pies

Preparation: 15 minutes; Cooking: 55 minutes; Serves 4

125g butter
3 small chicken breast fillets
1 leek, thinly sliced
400g cup mushrooms, sliced
 $\frac{1}{4}$ cup plain flour
1 cup milk
1 cup chicken stock
salt and ground black pepper, to taste
4 sheets frozen ready rolled puff pastry
1 egg, lightly beaten

1. Melt 1 tbs butter in a large frying pan over medium-high heat. Add chicken and cook for 5 minutes on each side or until cooked through.
2. Remove to a board to cool.
3. Add leek and mushrooms to pan and cook, stirring often, for 5 minutes or until tender. Remove from heat. Roughly chop chicken fillets.
4. Melt remaining butter in a large saucepan over medium-high heat until hot. Add flour and cook, stirring constantly, for 2 minutes. Combine milk and stock and gradually whisk into flour mixture until sauce comes to the boil. Stir in mushroom mixture and chicken. Season with salt and pepper and cool mixture.
5. Preheat oven to 220°C.
6. Grease four 2-cup (500ml) heatproof ramekins. Spoon chicken mixture into ramekins. Place pastry onto a bench and partially thaw. Using a 15cm pastry cutter cut a 15cm pastry disc from each sheet. Lightly brush rims of ramekins with water. Top each with a pastry disc and press edges to seal. Lightly brush pastry with egg and cut a cross in the top of each pie. Bake for 25 minutes or until puffed and golden.