



Chicken, leek & mushroom pies

Preparation: 20 minutes

Cooking: 55 minutes

Serves: 4

125g butter
3 small chicken breast fillets
1 leek, trimmed, halved lengthways,
washed & finely sliced
100g shiitake mushrooms, trimmed & sliced
200g Swiss brown mushrooms, sliced
100g enoki mushrooms, trimmed & separated
1 /2cup plain flour
1 cup milk
1 cup chicken stock
salt & ground black pepper, to taste
olive oil, for greasing
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 the chicken & cook for 5 minutes on each side or until cooked through. Remove to a board to cool for 5 minutes. Roughly chop the chicken.
2. Add the leek & shiitake & Swiss Brown mushrooms to the pan & cook, stirring often, over medium-high heat for 3-4 minutes or until tender. Gently toss through the enoki mushrooms. Remove from heat & set aside.
3. Melt the remaining butter in a large saucepan over medium-high heat until hot. Add the flour & cook, stirring constantly, for 2 minutes. Combine the milk & stock & gradually whisk into the flour mixture until the sauce comes to the boil. Stir in the mushroom mixture & chopped chicken. Season with salt & pepper. Set aside to cool.
4. Preheat an oven to 220°C.
5. Grease 4x2 cup heatproof bowls or ramekins with olive oil. Spoon the chicken & mushroom mixture into the bowls.
6. Place the pastry sheets onto a clean work surface to partially thaw. Using the top of the bowl as a guide, cut a pastry disc about 2cm larger than the bowl from each pastry sheet. Lightly brush the rims of the bowls with water. Top bowls with a pastry disc & press the pastry against the rim of the bowl to seal.
7. Lightly brush the pastry with beaten egg & cut a small cross in the top of each pie. Bake the pies for 25 minutes or until puffed & golden.