

Chicken, Mushroom, Tarragon and White Wine Pie – Makes 6 Individual Pies

Ingredients

- 600g Short crust pastry
- 1 x medium chicken – cooked and then taken off the bone and chopped into small pieces (use the bones to make stock*)
- 100g button mushrooms - quartered
- 2 x white onions – finely chopped
- 1 x garlic glove – bashed
- 1 x handful fresh Tarragon leaves – chopped
- 2 x tbs olive oil
- 1 x tbs plain flour
- 1 x pint whole milk
- 1 x pint chicken stock
- 142ml double cream
- Seasoning



Method

- Sauté onion, garlic in the olive oil
- Add the chicken and sprinkle on flour – mix and cook out for 4 minutes stirring continuously
- Add milk a little at a time
- Add cream and Tarragon
- Add mushrooms
- Season with cracked black pepper
- Put into the oven for 30 minutes
- Allow to cool
- Top with short crust pastry or puff pastry
- Back into the oven for 20 minutes – 180C/350F/gas 4

Chicken Stock

- Cover the bones with boiling water, add a roughly chopped carrot, onion, celery stick – add 1 x teaspoon mixed herbs and seasoning to taste. Simmer for 1 hour