

Chicken And White Wine Pie

Menu

Description:

Serving Size: 12

Categories:

Cost Per Serving	
\$	0.46



Action	Date	Initials
Created:	7/8/2013	A.C
Revised:	8/13/2013	EA
	10/15/2013	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
Pastry:				
0.200	kg	All purpose flour		20-100000470
0.001	kg	Salt		20-100001323
0.110	kg	Butter, cubed		20-100001600
0.030	lt	Cold water		
1.000	ea	Egg, beaten		20-100000648
Filling:				
0.110	kg	Onions	Finely Chopped	20-100000835
0.075	kg	Celery ribs	Finely Chopped	20-100000813
0.085	kg	Leeks	brunoise	20-100000820
0.500	kg	Mushrooms, Button	brunoise	20-100000821
1.000	kg	Chicken breast	skinless and cubed	20-100000984
0.015	kg	Garlic	Chopped	20-100000869
0.030	lt	Extra Virgin Olive Oil		20-100001607
0.001	kg	Cloves		20-100001280
0.005	kg	Cornstarch		20-100001033
0.125	lt	Dry White Wine		20-100001689
0.400	lt	Chicken stock		50-100000046
0.005	kg	Thyme, fresh	leaves picked	20-100000886
		salt & pepper to taste		

Method of Preparation:

Pastry:

- Whisk the egg and add the flour. Add the salt and cold water.
- Add the butter and mash until well incorporated.
- Wrap in plastic wrap and place in fridge for at least 20 minutes.
- Remove from fridge and let come to room temperature slightly.

Filling:

- Cook the onions, celery, leeks, mushrooms and garlic in extra virgin olive oil for 5 minutes in a heavy pot or tilting pan.
- Add the Chicken and cook over moderate high heat, add the white wine and let evaporate stirring a until the meat is no longer pink, about 6 minutes.
- Mix cornstarch with a little stock in small bowl. Add remaining stock and thyme and whisk in cornstarch mixture, then gently simmer, covered until the sauce thickens for approx 10 minutes.
- Add the seasoning and remove from heat.

To Finish:

- Heat the oven to 400F/200C/Gas 6.

- Roll out the pastry to a circle, 1/2" thick.
- Put some filling on top of the pastry bottom half of circle.
- Fold over the pastry and press down to the edge and seal. Crimp the edges with a fork or between your thumb and forefinger.
- Brush the top with milk. Bake for 30 - 35 minutes until the pastry is crisp and golden.