



## Chicken & Mushroom Pie With All-Butter Shortcrust Pastry



### Ingredients

#### Pastry

225g Plain Flour  
100g Butter  
3 tbsp Cold Water  
Pinch of salt  
1 Egg (For brushing)

#### Filling

2 Large Chicken Breasts (Diced)  
100g Button Mushrooms (Halved)  
400ml Water  
1 Chicken Stock Cube  
1 tbsp Olive Oil

#### Sauce

50g Butter  
50g Plain Flour  
400ml Chicken Stock (From the cooked chicken)  
100ml Single Cream

### Method

#### Pastry

Place the flour, salt, and butter in a mixing bowl. Rub in the butter. Add the water. Using your hands, mix and form the pastry. Cover and place in the fridge.

#### Filling

Using 1 tbsp of olive oil. Seal off the chicken in a hot frying pan. Add the mushrooms to the chicken and cook for five minutes. Then place into the thermal cooking pot. Add the water and stock cube. Bring to the boil and simmer for 5 minutes. Place the cooking pot in the thermal cooker and seal. Leave to stand for 2 hours.

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## Method

### Sauce

Only make the sauce when the chicken is ready.  
Melt the butter in a medium saucepan.

Add the flour and mix well to form a roux and cook for 2 minutes.

Add the chicken stock a little at a time, stirring well until smooth each time.

Add the single cream and mix in well until smooth.

Add water to the sauce if it is too thick.

### Make the Pies

Pre-heat the oven to 200°C or 400°F or Gas 6

Divide the chicken and mushroom mix and place in to two, 1 serving 5" by 2' deep pie dishes or one larger pie dish.

Cover the chicken and mushroom with the sauce.

Roll out the shortcrust pastry as required and cover the pie filling.

Brush the pies with the beaten egg.

Cook for 20 to 25 minutes or until golden brown.