

CHICKEN & MUSHROOM PIE

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Yield: ± 3.2 kg (Makes half insert)

1.5 kg	Chicken, fillets
90 ml (6 Tbsp)	Oil, for frying
400 g (4 small)	Onions, chopped
500 g (± 25)	Mushrooms, button, sliced
600 ml (2½ cups)	Milk
120 g (1 sachet)	Chicken & Mushroom Pie R/P (08440024)

PASTRY

400 g (1 roll)	Puff pastry
50 g (1 large)	Egg
45 ml (3 Tbsp)	Milk

METHOD:

Steam the chicken fillets for ± 15 - 20 minutes. Leave to cool, then shred the cooked chicken. Heat the oil in a large pot and fry the onions until soft and transparent. Add the mushrooms and the chicken. Mix together the milk and Chicken & Mushroom Pie R/P and pour over the chicken mixture. Bring to the boil, reduce the heat and simmer for ± 20 - 30 minutes or until thickened, stirring occasionally. Spoon the chicken mixture into a half insert and leave to cool. Preheat an oven to 180°C. Place the rolled out pastry sheet over the top of the pie mixture and press the edges to seal. Trim and decorate the edges. Cut shapes from the remaining pastry and decorate the top of the pie. Whisk together the egg and milk and brush over the pastry. Bake for ± 30 - 40 minutes or until the pastry is golden brown and puffed. Allow to stand for ± 10 minutes. Cut into squares to serve.