

# Chicken and mushroom pie with cheddar shortcrust pastry

## Ingredients

### CHEDDAR CHEESE PASTRY

- 60g of cheddar, finely grated
- 120g of plain flour
- 1 pinch of salt
- 30g of butter, chilled
- 30g of lard
- 1 egg, beaten

### CHICKEN AND MUSHROOM PIE FILLING

- 3 boneless and skinless chicken breasts, cubed
- 150g of button mushrooms, quartered
- 1 small onion, chopped
- 1 garlic clove, finely chopped

- 50g of butter
- 2 tbsp of plain flour, plus more for dusting
- 300ml of milk
- 200ml of chicken stock
- white pepper to season, freshly ground
- 2 tbsp of chives, chopped
- 2 tbsp of parsley, chopped
- 1 egg, beaten
- 2 tbsp of olive oil
- salt to season



## Method

1. For the cheddar pastry, sift the flour and salt into a bowl. Dice the butter and lard, then rub into the flour mixture with your fingertips until it resembles fine breadcrumbs
  - 120g of plain flour
  - 1 pinch of salt
  - 30g of butter
  - 30g of lard
2. Mix in the grated cheese, then add just enough of the beaten egg to bring the mixture together as a firm dough. Knead lightly and wrap the dough in cling film. Chill until required
  - 1 egg
  - 60g of cheddar, finely grated
3. Heat the oil in a frying pan, add the chicken and cook until it begins to turn white. Add the mushrooms and continue to fry until the chicken is golden-brown and the mushrooms have released all their moisture. Remove from the pan and set aside
  - 2 tbsp of olive oil
  - 3 boneless and skinless chicken breasts
  - 150g of button mushrooms
4. Add a touch more oil to the same pan and sweat onion and garlic for 2-3 minutes or until softened. Remove from the heat and set aside with the chicken and mushrooms
  - 1 small onion
  - 1 garlic clove
5. Melt the butter in a saucepan, stir in the flour and cook for about 3 minutes, stirring constantly until it has formed a thick smooth paste
  - 50g of butter
  - 2 tbsp of plain flour
6. In a bowl, mix the stock, milk, white pepper and salt together. Pour the liquid slowly into the flour mixture, whisking constantly on a medium heat until smooth. Reduce the heat and simmer, stirring constantly for about 5 minutes or until the sauce has thickened
  - 300ml of chicken stock
  - 400ml of milk
  - white pepper to season
  - 1 pinch of salt
7. Stir in the parsley and chives and pour half the sauce over the chicken and mushroom mixture. Mix well, then spoon into a pie dish and leave until completely cool
  - 2 tbsp of parsley
  - 2 tbsp of chives
8. Preheat the oven to 200°C/gas mark 6

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9. Roll out the cheddar cheese pastry dough on a lightly floured surface until it is the thickness of a pound coin (around 3mm). Brush the edges of the pie dish with beaten egg, lay the pastry on top, press down the edges and trim. Brush the top of the pie with beaten egg
  - 1 egg
10. Make two or three slits in the top of the pie to allow steam to escape, then bake the pie in the oven for 20-25 minutes, or until golden-brown on top

### Notes

#### **AMMENDED TO ALLOW FOR ADDITIONAL SAUCE**

Chicken and mushroom pie is wonderful comfort food. The flavoursome cheddar crust Nathan Outlaw employs makes this chicken and mushroom pie recipe something rather special. Serve this pie with some potatoes, wild rice or salad for a cosy mid-week meal.