

Chicken and Mushroom Pot Pie

Cream Sauce

4 tbsp butter (melted)
2 tbsp flour
½ cup chicken stock
½ cup whipping cream or milk
Pinch of salt & pepper

Chicken Filling

4 button mushroom, sliced
1 onion, chopped & sauté
2 tbsp carrots, cubed
2 tbsp corn kernels or green peas
1 pc chicken breasts, poached & cubed
1/8 tsp dried thyme
1 hardboiled egg (cut into 12 pcs)
salt & pepper
beaten egg for glazing
Mix herbs (for garnishing)
2 tbsp oil

2 pc frozen puff pastry

Method

1. Preheat oven to 180°C.
2. Heat oil and then saute onion, then add in carrots, corn kernels, mushroom and chicken. Cook for about 2 minutes then add in seasoning (salt, pepper and thyme).
3. Mix all the chicken filling in a bowl (except egg).
4. Then in another bowl, mix butter and flour, next add in chicken stock and cream. Beat till smooth. Season with salt & pepper.
5. Mix all the cream sauce into the chicken filling and stir well. Spoon the filling into a pie case, place a pc of hardboiled egg and then top it with a cut out puff pastry. Use a fork to create a mark to seal the sides.
6. Glaze with beaten egg and garnish with mix herbs.
7. Bake for 20-30 minutes until pastry becomes flaky and brown.

