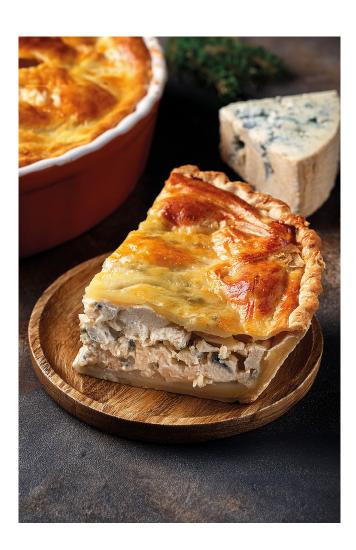


# Chicken pie with leek and Blue Stilton PDO Hartington



## **Informations**

People: 4

Preparation: 60 min. Cooking time: 20 min.

## **Ingredients**

## For the filling

- 2 tablespoons vegetable oil
- 500g chicken fillet, diced
- 200g PDO Hartington Blue Stilton, cut into small pieces
- 50 g bacon
- 2 leeks, washed and thickly sliced
- 150 g mushrooms, quartered
- Tarragon: a fresh sprig or a teaspoon of dried tarragon
- 1 crushed clove



#### Béchamel sauce

- 15 g butter
- 1 tablespoon flour
- 30 cl milk
- Chicken stock cube
- Black pepper

#### **Glaze**

• A little milk and a beaten egg for the glaze

#### **Pâte**

• 2 circles of puff pastry

### **Preparation steps**

- 1. Preheat the oven to 200°C
- 2. Heat the oil in a frying pan and brown the diced chicken with the bacon. Add the leeks, mushrooms, garlic and tarragon and fry over a medium heat for 10 minutes until lightly caramelised.
- 3. Prepare the béchamel sauce: melt the butter in a saucepan and add the flour, using a whisk, stirring well to form a paste. Cook the flour for 1 minute to avoid an aftertaste over a medium heat, stirring all the time. Slowly pour in the milk, a little at a time, stirring continuously with a whisk until you obtain a thick sauce. Add the stock cube and season with pepper to taste.
- 4. Grease the pie dish, then place a first circle of pastry in the base.
- 5. Mix the chicken filling with the sauce and pour over the pastry.
- 6. Crumble the Blue Stilton over the top.
- 7. Place the 2nd pastry circle on top, sealing the edges tightly to form a lid.
- 8. Brush the top with milk or egg to glaze.
- 9. Prick or mark the pastry with a fork and place in the oven at 220°C/200°C for 15-20 minutes. The pastry should have risen and be golden when you remove it from the oven.
- 10. Leave the pie to rest for 5-10 minutes before serving.