

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.