

View from the Fridge – Recipes from Brian Donkin

Recipe # 135 – Chicken and Bacon Pie

Preparation time: 15 mins – Cooking time: 45 mins

Ingredients

2 breasts of chicken
4 rashers of bacon
300gms sliced mushrooms
1 tspn tarragon
1 glass white wine
1 wine glass of tomato concasse (see www.leithlinks.co.uk/fridge for recipe)
3 wine glass of game sauce (see www.leithlinks.co.uk/fridge for recipe)
200gms puff pastry
Pepper for seasoning
4 pie dishes

Method

1. Wrap each chicken breast with two rashers of bacon and place in oven in an oven proof dish at 200 degrees (preheated) for 10 minutes
 2. Sprinkle with the mushrooms and tarragon and then cook for a further 7 minutes
 3. Remove from oven and leave to rest and cool down
 4. In pot place the white wine, the tomato concasse and the game sauce. Bring this to the boil and simmer for 5 minutes
 5. Cut the chicken breadth-wise into 3 cm sections
 6. Place the pieces into the pie dishes and pour the sauce over the top of the pieces and leave to cool
 7. Roll out the puff pastry and cut in circles of a diameter that is two cm larger than the diameter of the pie dishes
 8. Place puff pastry circles on top of pie dishes and nip it along the edges and coat with a little bit of egg wash
 9. Bake in preheated oven at 180 degrees for 15 minutes
- Makes 4 individual pies – see next page for picture

