



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Chicken, Leek and Chorizo Pie

Ingredients

2 Leeks, finely sliced
4 Small free-range chicken breasts, cut into chunks (approx. 600g)
Butter or oil for frying
120g Chorizo, diced (This pie is also excellent without chorizo, try adding a couple of teaspoons of Dijon mustard instead.)
300g Crème fraiche
Half a lemon, zest and juice
1 Teaspoon sea salt flakes (optional)
Freshly ground black pepper
1 Free-range egg, beaten
1 x 320g ready-rolled puff pastry sheet

Method

Heat a knob of butter (or oil) in a frying pan and lightly brown the chicken chunks. Set aside.

Tip the leeks into a bowl, pour over a kettleful of boiling water, and leave to steep for two minutes while you prepare the other ingredients.

Put the crème fraiche in a large bowl with the chicken, chorizo, lemon zest and juice, salt (if using) and a good grind of black pepper. Drain the leeks and add to the bowl then give everything a good mix and pour in to the AGA small roasting tin.

Lay the pastry on top. Use your thumbs or a fork to press the edges of the pastry against the edges of the tin. (Try to keep the pastry away from the short edges of the roasting tin - they go on the runners in the AGA's oven, overhang on the long sides is fine.)

Brush the pastry with the beaten egg, cut a cross in the middle for steam to escape. If you're feeling artistic add cut shapes from any excess pastry and stick them on with a little beaten egg to decorate.

Bake for around 25-30 minutes, or until the pastry is crisp and golden brown. Let the pie sit for five minutes before serving hot.

Everhot – Set the oven to 200-210°C and bake on the second or third shelf up.

AGA – bake on a grid shelf set on the floor of the roasting oven, or in the middle of the baking oven (you might need to adjust timings depending on which oven you use).

(Conventional oven - 200°C / Fan 180°C / Gas 6)