CHICKEN, BACON, TARRAGON AND CRÈME FRAICHE PIE WITH BEER MUSTARD GRAVY

ANDREW SCOTT, HEAD OF FOOD AT WADSWORTH PUBS, READING

SERVES 4

FOR THE FILLING

2tbsp vegetable oil

2 whole eggs

1 medium sized onion, peeled and diced

1 clove garlic, peeled and chopped leek, trimmed and sliced

1 leek, trimmed and sliced

4 chicken thighs (boneless)

4 chicken breasts, diced

6 rashers of streaky bacon

200ml white wine

2tbsp flour

200ml Knorr Professional Chicken Bouillon Jelly

50g Knorr Professional Poultry Gravy, to thicken

100g double cream

100g crème fraiche

25g tarragon picked and chopped

Salt and freshly ground black pepper

FOR THE FILLING

1. Heat the vegetable oil in a frying pan and fry the bacon until golden brown.
2. Add the onion, leek and garlic, and cook until just tender.
3. Stir in the diced chicken. Continue to cook for a further 3–4 minutes.
4. Add flour and season.
5. Pour in the white wine and simmer until the wine is completely reduced and only a little is left in the base of the pan.
6. Add the Knorr Professional Chicken Bouillon Jelly and bring up to boiling point, stirring all the time.
7. Add in the cream and crème fraiche, simmer for 2–3 minutes, season to taste.
8. Add tarragon and thicken with Knorr Professional Poultry Gravy, then remove from the heat.

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SERVES 4

FOR THE BEER MUSTARD GRAVY

50g banana shallots sliced

30g button mushrooms sliced

100ml white wine

20g Knorr Professional Chicken Bouillon Powder

40g Knorr Professional Chicken Bouillon Jelly

50g Knorr Professional Poultry Gravy

5g fresh thyme

30g beer mustard

(CONTINUED)

FOR THE BEER MUSTARD GRAVY

1. In a heavy bottom pan, heat to a medium heat.
2. Add sliced shallots and cook down until tender.
3. Add sliced button mushrooms and continue to cook until all moisture has evaporated, and the shallot and mushroom is golden in colour.
4. Add thyme, then pour in the wine and reduce by half.
5. Add the Knorr Professional Chicken Bouillon Powder and Knorr Professional Chicken Bouillon Jelly and cook down to desired flavour.
6. Whisk in the Knorr Professional Poultry Gravy until sauce consistency is reached.
7. Strain gravy through a fine sieve.
8. Add beer mustard and stir through.

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SERVES 4

FOR THE SHORTCRUST PASTRY

500g plain flour

125g unsalted butter (chilled, 2cm cubed)

1125g lard (chilled, 2cm cubed)

10g salt

2 eggs beaten

60ml ice cold water

2 yolks for egg wash

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FOR THE SHORTCRUST PASTRY

1. Combine the eggs and cold water together and place in fridge.
2. Rub the flour into the butter and lard, leaving some of the fat larger than others.
3. Add the chilled egg mixture and combine, being careful not to overwork the dough.
4. Wrap in clingfilm and chill in fridge for an hour.
5. Roll out using some flour to stop sticking and line the bottom of the pie vessel.
6. Fill with chicken mix, trim the edge leaving an inch over to help with crimping.
7. Roll out a lid and apply to the top using water as glue, crimp all the way around.
8. Finish with egg wash, this step can be repeated 2–3 times, put the pie in the fridge in between washes.
9. Place in the oven at 200°C and cook for 25–30 minutes.