

# Spike's eaking read

*recipes, tips and stories about cooking*

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## EPISODE 20 - CHICKEN, LEEK, BACON & MUSHROOM PIE

Ingredients for about 6 serves:

- 1 stick leek
- 1 small onion
- 2 large garlic cloves
- 400 g of grated Gouda
- 400 g chicken meat
- 250 g bacon
- 200 g mushrooms
- 200 ml chicken broth
- Cream fraiche
- 100 ml sherry
- 50 g butter
- 2 tablespoons flour
- olive oil
- 1 egg
- 1 roll fresh shortcrust pastry
- 1 roll fresh puff pastry
- 1 tsp thyme
- 1 tsp Ras el Hanout
- Salt & pepper

Method:

Preheat the oven to 200° C

Line the bottom of a lightly greased baking dish with the shortcrust pastry and bake for about 10 minutes

Take out and set aside

Heat the olive oil in a pan, add the pieces of chicken and sauté over medium heat for 2 - 3 minutes

Then add the mushrooms and fry

Season with a little salt and pepper

Add leek and onion and fry until tender

Add thyme and Ras el Hanout and mix well

Add garlic and bacon and fry for a few minutes

Deglaze the pan with sherry

Stir in the chicken stock and bring to a boil

Reduce heat slightly and simmer for 8 - 10 minutes, stirring occasionally

Melt the butter in a small pan, slowly add the flour and cook over low heat while stirring for 3 min.

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**Stir until all the flour is dissolved**

**Add to meat / mushroom mixture and slowly sprinkle in the cheese**

**Add the cream**

**Keep stirring, so that nothing sticks to the bottom.**

**Simmer for about 5 minutes**

**Remove the pan from the heat and set aside**

**Brush the edges of the pie with whisked eggs, pour in the chicken mixture and cover with the puff pastry**

**Cut a few slits into the top of the pie so that steam can escape when baking**

**Brush pie top with egg**

**Bake for about 20 minutes or until golden brown**

**Serve hot**