



Chicken Pot Pie

Overview

Difficulty Medium

Servings 4

Preparation Time 30 mins

Cooking Time 120 mins

Ingredients

For Filling

- 400g Chicken Thighs – DeskinneD, Deboned and Cut into 6
- 20ml Cooking Oil
- 150ml Chicken Stock
- 80ml Whipping Cream/ Full-fat milk
- 1 Stalk Celery - Chopped
- 2 Onions - Sliced
- 2 Garlic Cloves - Finely Chopped
- 2 Carrots - Diced
- 250g Idaho Potatoes - Quartered
- 250g Cooked Ham - Cut into small pieces
- 4–5 Stalks Fresh Thyme
- 2 Bay Leaves
- 25g Butter
- 100g Plain Flour
- To Season Salt
- To Season White Pepper Powder
- To Garnish English/Italian Parsley

Pastry Puff

- 1 Sheet Ready-to bake Puff Pastry Sheet
- 1 Egg Yolk
- 1 Tablespoon Milk/ Water for Glazing

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