

Miele

Chicken and riesling pie with bay carrots

By Miele

5 hours

Preparation time

2 hours

Cooking time

4-6

Serves



INGREDIENTS

Pie filling

2 tbsp vegetable oil
500g chicken thigh, chopped large
50g butter
2 onions, diced
2 carrots, diced
250g button mushrooms, quartered
2 slices of streaky bacon, chopped
2 bay leaves
4 cloves of garlic, crushed
1 tbsp thyme, chopped
35g flour, plain
250ml riesling
250ml chicken stock
¼ cup flat leaf parsley, chopped
Sea salt flakes, to taste
Black pepper, to taste

Pastry

650g flour, plain
250g butter, diced, cold
Pinch of salt
2 eggs
100ml water, iced

Bay carrots

700g carrots, batons
30g butter
5 bay leaves, fresh (or 2 dry)
2 tsp salt flakes

METHOD

Pie filling

1. Heat oil in a medium (26cm) casserole dish on high heat, induction setting 8 and brown the chicken in batches, seasoning with salt each time. Remove chicken to a plate.
2. Add butter to casserole dish along with the vegetables, bacon, bay leaves, garlic and thyme. Turn induction setting down to 6. Stir frequently for the next 20 minutes until soft.
3. Add flour and stir in for 2 minutes.
4. Add riesling and cook out for 2 minutes then add stock and bring to a boil on high heat, induction setting 8.
5. Turn down to medium heat, induction setting 5 and cook covered for 40 minutes.
6. Allow to cool for 3 hours, placing in the refrigerator after 1 hour.

Pastry

1. Place flour, butter and salt in a bowl and rub together until sandy in texture and colour. This can also be done in a food processor if preferred.
2. Add one of the eggs and the iced water. Combine until a dough forms. Rest in the refrigerator covered for 1 hour.

Bay carrots

1. Place all ingredients except the vinegar into a deep casserole dish and cover tightly with foil.

To finish

1. Cut pastry in half and roll out a circle 4mm thick to cover the casserole dish with the pie filling in.
2. Stir parsley into cold pie filling, separate egg yolk from egg white and brush a little yolk around the top of the casserole dish.
3. Place pastry top on casserole dish and crimp down edges to seal.
4. Brush remaining egg yolk over pastry, sprinkle over a little salt flakes and cut two slits in the middle of the pastry.
5. Preheat oven on Fan Plus at 180°C and place roasting racks on both shelf positions 1 and 3.
6. Place casserole dish with carrots on shelf position 1 and casserole with chicken pie on shelf position 3. Cook for 45 minutes, or until pie topping is golden.

To serve

1. Remove foil from the carrots and mix through sherry vinegar.
2. Cut the pie into 4-6 pieces and serve with a side of bay carrots.

Hints and tips

- The remaining pastry can be stored in the freezer for up to one month.
- This pastry recipe can be used for apple pie, by sprinkling the top of the pie with sugar before baking.
- The leftover egg white can be stored in the freezer for up to a year.