



Chicken Pie

Servings: 6-8

Prep Time: 45min

Cook Time: 45min

Ingredients

- 1 chicken
- 2 medium onions, chopped
- 12.5 ml oil
- 5 cloves
- 125 ml white wine
- Bay leaves
- 5 black peppercorns
- 250ml water
- Salt and pepper
- 250g cooked ham
- 3 hard-boiled eggs
- 125 ml cream
- juice and rind of 1 lemon
- puff pastry

Directions

1. Cut the chicken into portions. Saute onion in the oil and brown the chicken portions very lightly
2. Add the cloves, bay leaves, black peppercorns, water, salt and pepper, and white wine to the saucepan and bring to the boil
3. Simmer very gently until the chicken is quite tender. Remove from the stove and cool a little. Remove the skin, bones and gristle and place the chicken meat in a pie dish
4. Deglaze to saucepan and make up the chicken stock to 375ml
5. Thicken with 10 ml corn flour, stirred into a little water
6. Bring to the boil and when it thickens add the cream, lemon rind and lemon juice
7. Cut the ham into strips and sprinkle over the chicken meat, pour the sauce over, and covered with slices of hard-boiled egg
8. Roll out the pastry and give your pie a lid. Seal well, and decorate the top. Bake for 45 minutes, or until Golden Brown