

# THE WINDMILL

## CHICKEN, MOREL & ASPARAGUS PIE RECIPE



### **Ingredients**

1 kg Chicken thighs, skinned and boned  
200g Asparagus, sliced at an angle 2cm pieces  
200 g Morels sliced  
200 g Streaky bacon cut into strips  
200 g Shallots chopped  
150 ml Dry sherry  
150 g Double cream  
2 Bay leaves  
Sprig of fresh thyme  
500 ml chicken stock  
50 g Butter  
50 g Plain flour  
Vegetable oil  
Salt and white pepper  
Puff pastry

- Cut the trimmed chicken thighs into bite size pieces
- Poach the chicken in the chicken stock with the bay leaves and thyme until cooked, 10/15 minutes. Drain and reserve the stock
- Sauté the shallots and in a little butter and oil until soft but not coloured
- Add the dry sherry to the shallots and reduce by  $\frac{1}{2}$
- Stir in the cream and reduce by  $\frac{1}{3}^{\text{rd}}$
- Gently sauté the asparagus and morels in butter and touch of oil for 5/6 minutes
- Grill or fry the bacon until well coloured
- Add the asparagus, morels and bacon to the chicken
- Add the stock to the cream and shallot mixture, bring this to the boil
- Mix the soft butter and flour into a paste and whisk this in the sauce
- Adjust the seasoning
- Add the sauce to the chicken mix and stir well
- Allow the pie mix to cool
- Cover with puff pastry, brush with egg wash and bake at 200c until the pastry is golden and the internal temperature of the pie reaches 75°