

Eat The View

Recipes and Tips

Chicken Pie for 2

½ lb chicken thigh, cut into small pieces.

Small onion, chopped

Stick of celery, sliced

Carrot, cubed

Chicken or vegetable stock cube

Salt and pepper

Tablespoon plain flour

Bay leaf

thyme

4oz plain flour

2 oz baking fat

Pinch of salt

Fry the onion, carrot and celery in a little oil until onion is translucent in a frying pan.

Push the vegetables to the sides of the pan and fry the chicken thigh.

Make up a cup of stock with hot water. Put a tablespoon of flour into the pan and mix with the oil left from the cooking of the chicken and vegetables. Cook for a minute or two to cook out the floury taste. Slowly add the stock, bay leaf and a teaspoon of thyme and then cook for a while to allow the stock to thicken.

Remove the bay leaf and pour all into a pie dish.

Rub 2 oz of baking fat into 4oz flour and a pinch of salt. Add just enough water to bring the dough together. Roll out and cover the pie dish. Slash the top to let out the steam while cooking.

Bake for 25 minutes at 180°C until the pastry is golden brown.