



SCHOOL OF CULINARY
AND HOME ARTS

Lismullin Hospitality Services Centre

CHICKEN AND HAM PIE

Ingredients:

250 ml	chicken stock
300 g	cooked chicken (roughly pulled) (or cooked turkey)
150 g	cooked ham cut in 2 cm chunks
75 g	butter
2	leeks washed trimmed and cut into 2 cm slices
2	125 g button mushrooms
2	cloves garlic, crushed
50 g	plain flour
200 ml	warmed milk & 3-4 tbsp. white wine (optional)
150 ml	cream
	sea salt and freshly ground pepper

For pastry (or use readymade short-crust or puff pastry)

350 g	plain flour
200 g	butter
1	egg

Directions

1. Melt approx. half the butter in pan and gently fry the mushrooms and leeks for a couple of minutes stirring occasionally.
2. Add the garlic, and cook for a further minute. Then add remainder of butter - when melted then stir in the flour, cook out for a further minute stirring well.
3. Now gradually incorporate the warmed milk, followed by the stock and wine, stirring all the time till sauce is smooth and thick.

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Lismullin Hospitality Services Centre, Navan, Co. Meath

T: +353 46 9025099 / +353 86 8944491 · E: info@lismullinculinary.com
www.lismullinculinary.com · www.facebook.com/lismullinculinary

4. Turn down heat and allow to cook-out for about 10mins. Season with salt and pepper and stir in the cream, and the meat (of course you can vary the vegetables to suit your taste)
5. Transfer to a clean bowl and cover with cling film to prevent a skin forming.
6. Now roll out 3/4 of the pastry to the shape of the pie dish, should be about 5mm thick,
7. Line the bottom and sides of the dish with the pastry. Fill with the meat and sauce mix (which will now be cool). Roll out the remaining pastry to fit the top. Brush the edges of pastry case with a little egg and place the lid on top.
8. Seal edges together by pinching the pastry or pressing it with a fork, trim off any excess pastry.
9. Make a small hole in centre of pie to allow steam to escape in cooking and brush with beaten egg.
10. Pop into a pre-heated oven for 35-40 mins till the pie is golden-brown all over and the filling is piping hot.