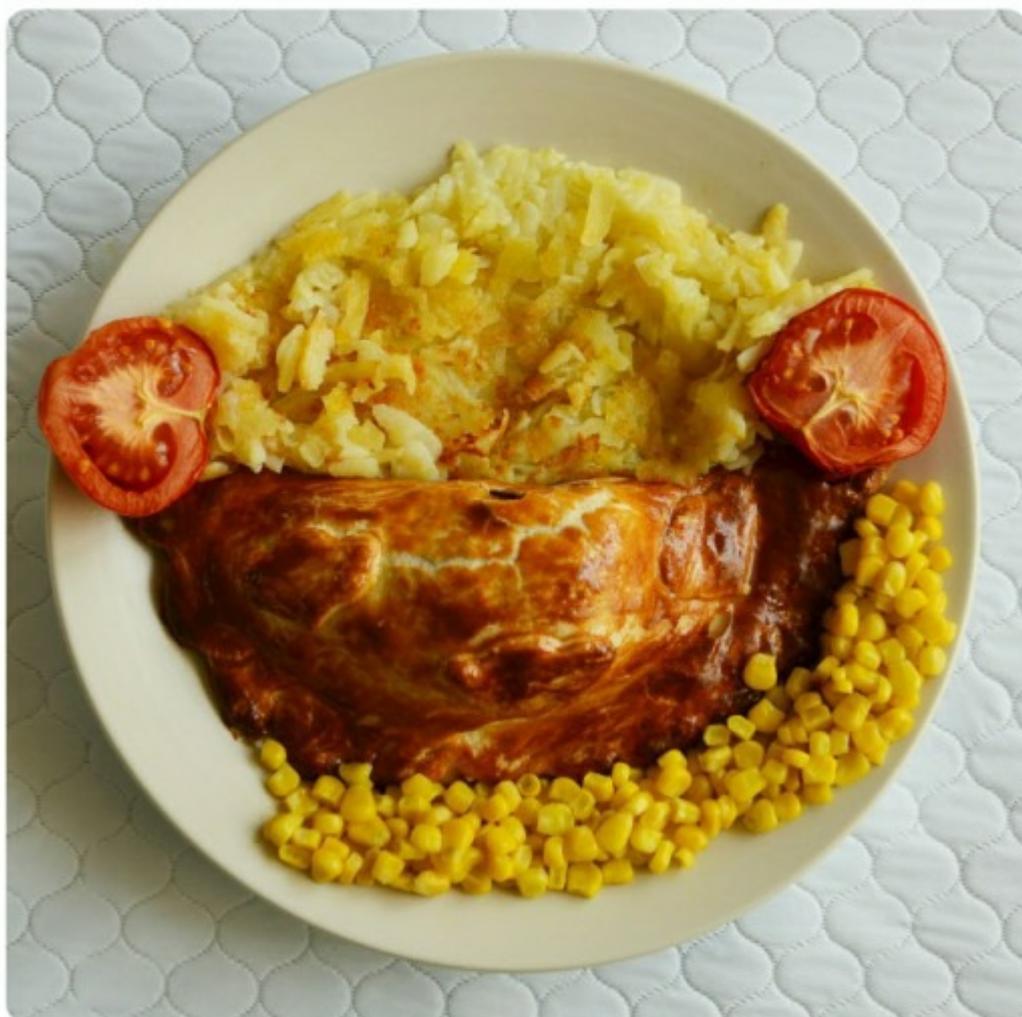


Chicken Breast Pie



Ingredients and Preparation

SERVINGS

Serves 2 people

INGREDIENTS

2 Chicken Breasts (Approximately 150g each)

150g Boursin

4 Slices of Parma Ham or Prosciutte Ham

200g Puff Pastry

1 Raw Egg

Flavourings and Dressings : Mustard, Tyme, Aromat and Plain Flour

SUGGESTED PANS AND DISHES

1 Medium Sized Flat Baking Tray

1 Non-Stick Frying Pan (Approximately 25cm Diameter)

PREPARATION

As this recipe consists of two pies, the following instructions apply to each.

Lightly coat all around the chicken breast with mustard. Sprinkle with Tyme, Aromat and then flour.

Gently heat a small amount of cooking oil in non-stick frying pan and add chicken breast. Fry each side for approximately 4 minutes on low heat.

Remove from pan and allow to cool.

Partially slice through chicken breast as if cutting into two equal layers. Cut approximately two thirds of way through.

Open and fill with 75g of Boursin.

Wrap one slice of ham around the width of the chicken breast and then another slice around the length as if forming a cross.

Line baking tray with greaseproof paper and grease.

Roll out 100g of pastry into a circle of approximately 20cm diameter and paste the edge with egg white.

Add the chicken breast to one half of the base ensuring that sufficient room is left around the edge so that when folded, it may be sealed.

With the pie now folded in half, press with thumb or teaspoon around the edge to ensure the contents are secure.

For decoration, any remaining pastry can be cut into shapes and secured to the pie with egg white.

Pre-heat oven to 200C.

Brush the top of the pie with egg yolk.

Bake in lower third of oven for approximately 25 minutes at 200C. For fan assisted ovens, 180C is recommended.

Serve with rösti, sweetcorn and tomatoes. The tomatoes can go on the same tray as the pies and require the same length of time.

! Serving Tip : Tastes good with your own white wine sauce.