

Savoury Roll It Pastry Recipes

Roll It



Hand Made
All Butter Pastry

Quick & Easy "Cheer Up" Chicken Pie

1 375g pack of Roll It Shortcrust Pastry

600g	Chicken Breast or Thigh (cut in strips) (Left over chicken could also be used)	1tbsp	Plain Flour (heaped)
1	Knob Of Butter	2tsp	English Mustard
1tbsp	Olive Oil	1tbsp	Kilbeg Dairies Crème Fraiche
6	Spring Onions (sliced)	300ml	Chicken Stock
150g	Mushrooms	1	Sprig Of Thyme
		Pinch of	grated nutmeg
		1	Egg (for glazing)

In a large pan heat the butter with the olive oil. Add the chicken and cook for 3 to 5 minutes. Place the chicken mixture in an oven proof pie dish and allow to cool. Add the sliced mushrooms and spring onions along with the flour

Then add the mustard, crème fraiche and finally the stock. Stir well, add the thyme leaves, salt, pepper and nutmeg. Leave to simmer for 10 to 15 minutes

Roll out the pastry on a floured surface to a thickness of approx. 4mm. Place on top of the pie following the Sealing A Pie section, Glaze with egg.

Bake in the oven for 15 minutes or until or until the pastry top is a lovely golden brown.

Mairéad Finnegay

