



TENDER AND CRISPY: CHICKEN RAGOUT WITH A BREAD CRUST

MINI CHICKEN POT PIES



Today we have a special recommendation on our menu: delicious Mini Chicken Pot Pies by Sallys Welt. The dish consists of a tender chicken ragout with peas and carrots, and topped with a crispy bread dough!

INGREDIENTS (SERVES 4)

Bread dough

- » 250 g flour
- » ½ tsp salt
- » 130 g water (warm)
- » 15 g olive oil

Filling

- » 400 g chicken breast fillets
- » 50 g butter
- » 1 onion
- » 2 garlic cloves
- » 30 g flour

- » 300 g vegetable stock / white wine

- » 200 g cream

- » ½ tsp salt

- » ½ tsp pepper

- » 1 sprig curry plant

- » 1 sprig thyme

- » 100 g peas (frozen)

- » 100 g carrots (frozen)

To brush

- » 1 egg

**METHOD:**

- 01. Bread dough:** Knead all the ingredients together for about 2–3 minutes to make a smooth dough. Set the dough aside.
- 02. Filling:** Peel and finely chop the onion and garlic. Set aside. Heat about half the butter in a cast-iron pan. Cut the chicken breasts into cubes about 2 cm in size, and sauté over a medium heat in 2–3 portions for 4–5 minutes. Remove the meat from the pan. Melt the remaining butter in the pan. Add the onion and garlic and cook for 2–3 minutes until translucent. Stir in the flour and cook for a further 1–2 minutes until golden. Pour the vegetable stock and cream over the roux. Add the seasoning and stir. Put the chicken back in the pan and combine with the sauce. Simmer gently over a low heat for a further 5 minutes. Finally, stir in the vegetables. Set the filling to one side.
- 03. Filling the pots:** Remove the thyme and curry plant sprigs. Roll the dough out on a lightly floured silicone mat to a thickness of about 3–5 mm. Pour the chicken sauce into small cast iron or other ovenproof dishes or ramekins. Cut out circles of the dough and place over the dishes. Press down on the edges to seal the pies. Whisk the egg and brush the pies with the wash.

TIP: Just pop the remaining dough into the oven to bake. You'll enjoy the little crispy bread crackers.

Bake the pies on the bottom shelf of a preheated oven (200°C top and bottom) for 25 minutes. About 5 minutes before the end of the cooking time, cut a tiny cross into the middle of each pie crust to allow the steam to escape.

SERVE THE POT PIES WHILE STILL HOT – AND BON APPÉTIT!