



Chicken & Leek Gluten Free Pie

BBC Good Food

Serves 4 and will be ready in 1 ¾ hours

Ingredients

175g of gluten free flour
85g chilled butter, coarsely grated
50g mature grated cheese
1tsp coarse grain mustard

For the pie filling

500g of skinless boneless chicken breasts, cut into chunks
25g butter
2 tbsp sunflower oil
2 leeks, thickly sliced
350ml of hot chicken stock
1 tbsp gluten free flour
85g of chopped watercress
4 tbsp crème fraiche
1 tbsp milk for glazing.

Method

1. Mix the flour, a pinch of salt and the butter in a bowl, then stir in the cheese. Blend 2 tbsp cold water with the mustard and stir in. Form into a dough. Wrap and chill for 30 minutes.
2. Then fry the chicken in the hot butter and oil for 5 minutes till golden. Add the leeks and fry for 2 - 3 minutes until softened. Add the stock, bring to the boil then cover and simmer gently for 15 minutes.
3. Preheat the oven to 200°C/gas 6/fan 180°C. Transfer the chicken and leeks to a 2 litre pie dish, with a slotted spoon - leave the stock in the pan. Make the paste with the flour and add 1 tbsp of cold water. This with 2 tbsp of stock, then add to the pan and stir on the heat non-stop, until thickened. Take off the heat, stir in the watercress and crème fraiche, season and pour over the chicken and leeks, then cool.
4. Roll out the pastry between 2 pieces of cling film, until just larger than the dish. Removed the top piece of the film and lift the pastry onto a rolling pin, with the cling film underneath. Then lay the pastry down over the filling. Peel away the film, then trim around the rim. Make a small hole in the centre. Brush the pastry with milk. Then bake for 25 - 30 minutes till golden.