

## Romley Estate chicken, mushroom and leek pot pies

Serves 4

### Ingredients

Romley Estate Family Reserve Extra Virgin olive oil

500g chicken breast, diced into small chunks

1 good sized leek thinly sliced

12 white button mushrooms thinly sliced

2 large garlic cloves

1 tbspn Chicken stock

150ml White wine

100ml cream

Salt & Pepper

Puff Pastry

1 egg for pastry glaze

In a good splash of evoo, brown off the chicken. Remove from pan, add another splash of evoo and leek and garlic. Saute until translucent. Add mushrooms and saute for another 2-3 minutes until softened. Return chicken to pan and stir to combine. Add white white wine and chicken stock, reduce down for a few minutes. Add cream and season with salt and pepper. If mixture is too runny for your liking, you can reduce down over the heat or add cornflour to thicken. If it is too thick just add some water.

Once your pie filling is ready, spoon into your individual pie pots, and leave around 1cm at the top. It may overflow once in the oven. Place a piece of puff pastry on top, brush with your beated egg to glaze.

Around 20 minutes in a 180 degree Celsius oven should be sufficient time to cook and brown the pastry.

Pairs very well with a glass of crisp sauvignon blanc.

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