

Artichoke, Chicken & Leek Pie



R & J Mazza
GLOBE ARTICHOKES

Use your favourite pie pastry recipe to make this pie.
Prepare enough pastry for a 20cm x 4cm pie dish.

Filling Ingredients

2 tablespoons olive oil,
30g butter,
1 leek, sliced,
2 cloves garlic, chopped,
2 celery sticks, sliced,

150g artichokes hearts, sliced,
150g cooked chicken, shredded,
3 tablespoons plain flour,

$\frac{1}{4}$ cup dry white wine,
 $\frac{3}{4}$ cup chicken stock,

$\frac{1}{4}$ cup cream,
 $\frac{1}{4}$ cup chopped parsley,
Salt & cracked pepper to tasted,

1 egg, lightly beaten,



How to Prepare

1. Preheat oven to 180°C.
2. Heat oil and butter in frypan and add onion, garlic and celery. Sauté until soft.
3. Add artichokes & chicken and heat through. Add flour and stir until thickened.
4. Drizzle in wine and chicken stock while stirring to avoid lumps and heat through.
5. Add cream, parsley, salt and pepper. Mix well and remove from heat to cool.
6. Roll pastry out to fit a 20cm pie dish.
7. Place artichoke mixture in pie case. Brush edges with water. Cover with pastry ensuring the edges are sealed well. Prink the top of the casing with a fork to let out the steam.
8. Brush the top with the beaten egg.
9. Bake for approximately 30 minutes, or until golden.

