



ROYAL
VOLUNTARY
SERVICE

CHICKEN AND TARRAGON PIE WITH FLAKY HOMEMADE PASTRY

by Alison Crouch

Ingredients

For the pastry

- 300g plain flour
- a pinch of salt
- 150g butter, cold and cut into small, even pieces
- 6-8 tbsp cold water

For the filling

- onion, diced
- 1 carrot, peeled and diced – small otherwise it will not be cooked enough
- 1 leek, sliced
- 2 smoked bacon rashers diced
- 2 tbsp oil
- 40g margarine
- 40g flour
- 200ml chicken stock
- 150ml milk

- 50ml crème fraîche
- 2 chicken breasts cooked, diced or leftover chicken
- small bunch fresh flatleaf parsley
- 1 tsp dried tarragon
- salt and freshly ground black pepper
- 2 large carrots, cut into batons for roasting, oil, seasoning

Method

1. **Pastry:** Put the flour into the bowl. Rub in half the butter. Add water to form a dough. Roll out on a floured surface to a rectangle. Dot with the remaining butter. Fold a third over, then another third over.
2. **Turn the pastry and roll. Fold again. Turn the pastry and roll out. Fold again, place in the bowl and in the fridge.**
3. **Make the filling:** Fry the onion, carrot, leek and bacon in the oil for three minutes.



- 4. Add the butter. Stir in the flour. Take off the heat and gradually add the chicken stock and milk. Place back on the heat and slowly bring to the boil until bubbling and thickened.**
- 5. Stir in the crème fraîche, the chicken, herbs and seasoning. Leave to one side.**
- 6. Take the pastry from the fridge and roll then fold. Repeat twice more.**
- 7. Remove one third for a lid.**
- 8. Roll out the larger piece and line a tin. Place in the filling then roll out and seal on the lid. Make a hole in the top. Brush with milk.**
- 9. Bake at 180C for 30 to 35 minutes. Place the carrots in a dish and roast at the same time. You could add in other vegetables such as parsnips, swedes or turnips.**



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