

Chicken & Haggis pie

Prep: 30-35mins **Cooking & resting time:** 1-1½ hours **Serves** 6-8

Ingredients

- 4 chicken fillets boneless & skinless
- 200g haggis
- 50g plain flour for dusting
- 100g finely chopped shallots
- 100g sliced white button mushrooms
- 50g smoked bacon finely chopped
- 50g butter
- 800g puff pastry
- 2 clove garlic
- 100ml white wine vinegar
- 200ml chicken broth
- Chopped fresh parsley
- 150ml oil
- 2 medium eggs
- 600ml fresh double cream
- Salt & pepper
- 2 x 14inch foil plate.

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Method:

1. Preheat your oven to 180C.
2. **If you want a base for the pie**, roll out the puff pastry to 3mm thick, cut to size, lay in a pie dish and rest in the fridge for 30 minutes.
3. Warm oil in a frying pan, then add 25g of butter.
4. Place chicken fillets into a warm pan and cook for 8 minutes on each side, then lay on a tray to cool.
5. Add chopped onion and cook for approximately 4 minutes.
6. Add mushrooms and smoked bacon then cook for a further 4 minutes.
7. Add white wine vinegar and chicken stock and reduce by half.
8. Add double cream and reduce for approx. 5 mins until the sauce thickens, then leave aside to cool.
9. When the chicken and sauce is cool, remove the pastry from fridge and place 4 tbsp of sauce on the base of pastry. **If you're not using a base, place the sauce on the bottom of the pie dish.**
10. Slice the chicken fillets and arrange slices of chicken on the pastry base of the pie/**pie dish**.
11. Add 4 more tbsp of sauce and arrange thinly sliced haggis on top **(skip the haggis bit for the haggis-free pie)**.
12. Egg-wash the bottom of the pastry lid and place on top of the pie to seal it in place.
13. Egg-wash the pie and leave it in the fridge to rest for 15 minutes.
14. Make three small holes on top of the pie to allow steam to escape.
15. Bake for 35-40 minutes until golden brown.