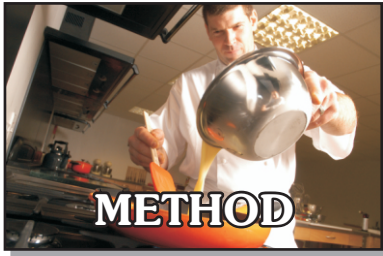


# Chicken Leek & Mushroom Pie

500g	Cooked diced chicken
1	Leek, large, diced
200g	Mushrooms, quartered
2 dstpn	Chives
100g	Butter
50g	Flour
500ml	Chicken stock
250g	Puff pastry
	Salt and pepper
1	Egg



Melt 50g butter in a large saucepan over a low heat. Add the leeks and mushrooms. Cook for a few minutes, remove and drain.

Add the rest of the butter, when melted add flour and mix together. Cook for a few minutes then add hot stock a little bit at a time mixing all the time to create a smooth sauce.

Bring to the boil and allow to simmer for 20 mins. Add chicken, mushrooms, leeks and chives. Check seasoning.

Place in a pie dish. Roll out the pastry and place on top of the pie filling. Crimp edges and brush with egg.

Cook for 25 mins until hot and pastry is golden brown in an oven for 180oC.