

## Chicken, Leek & Kale Pie



Preparation time: 30 minutes, plus 40 minutes resting

Cooking time: 30 minutes

**Serves:** 4

**Profitability:**

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**Ingredients:**

SPELT ROUGH PASTRY

500g refined spelt flour

500g cold butter, diced

2 tsp sea salt

100g wholemeal spelt flour, for dusting

1 tbsp cold water

FILLING

2 chicken thighs

2 tsp Dijon mustard

2 chicken breasts, cut into chunks

55g unsalted butter

60g refined spelt flour

500ml chicken stock

2 tbsp parsley, chopped

Splash dry sherry (fino or manzanilla) (optional)

2 large leeks, cut into 2cm slices

2 large kale sprigs, spines removed, finely chopped

To glaze milk or beaten egg

To season sea salt and freshly ground black pepper

4 Agen pitted prunes

### **Steps:**

#### **SPELT ROUGH PASTRY**

Mix together flour, butter and salt and gradually start to add water and knead

Shape dough into a rectangle about 2cm/1/2in thick, wrap in cling film and chill in the fridge for 20 minutes

Once rested, roll out in one direction on a lightly-floured surface into a long rectangle. Fold the bottom up two-thirds and the top down one-third to meet it. Fold over exactly in half. Give the dough a 90-degree turn and repeat the process. Wrap in cling film and rest in the fridge for 20 more minutes, before rolling it out into a sheet or circle or any other appropriate shape for a lid

Keep trimmings for other pastry items or pie decorations

#### **FILLING**

Remove bones and skin from the thighs and pulse meat in a blender with the prunes, 1 tsp of mustard, salt and pepper

When chopped enough to form into small dumplings, shape and set aside

Preheat oven to 180°C

Melt butter over a low heat. Add flour and cook for 1 minute, then slowly whisk in chicken stock

Add remaining mustard and chopped parsley, then season to taste with salt and pepper

A splash of sherry or other white fortified wine is also a good addition

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Add leeks to sauce and simmer for a few minutes until starting to soften. The sauce should be reasonably thick but not gloopy. Add kale and stir again

Add pieces of breast and thigh dumplings to sauce and put into an ovenproof dish to which a pastry lid can easily be attached

#### TO ASSEMBLE

Lay rolled out pastry on top of dish and decorate

Brush with a little milk or beaten egg and bake for 30 minutes, or until the pastry is flaky and looks golden brown