

Boer Chicken Pie



Serves 4 Prep 20 mins

Cooking 1h

Easy

Ingredients

1.3kg chicken cut in quarters
0.850 litres water
1 level tsp salt
1 tsp whole allspice
1 tsp whole peppercorns
2 bay leaves
3 carrots, peeled & sliced
2 onions, skinned and quartered
2 stick of celery, sliced
5 sprigs of parsley
50g thinly sliced ham

2 hard-boiled eggs, sliced
25g butter
25g flour
2-3 tbsp sherry or Madeira
1 tbsp lemon juice
1 level tsp sugar
1 pinch of ground mace or nutmeg
a pinch of pepper
1 egg yolk
226g short crust pastry
egg to glaze

1. Heat oven to 190C Fan or Gas 7. This pie can be prepared early in the day, kept in a cool place and baked just before it is required.
2. Quarter the chicken, put in a large pan with the water, salt, allspice, peppercorns, bay leaves, vegetables & parsley sprigs (tied together). Cover and simmer for 30 mins, or until the vegetables are tender but not over-done. Take out the vegetables and chicken and strain the stock.
3. Cut the vegetables up small; cut the meat from the chicken bones in large chunks. Put into a large pie dish alternate layers of chicken, vegetables, quarter slices of ham, folded over, and hard-boiled egg.
4. Melt the butter and gradually stir in the flour, 284ml of the chicken stock, the sherry or Madeira, lemon juice, sugar, mace or nutmeg, and pepper. Cook until the sauce is thick and smooth. Beat the egg yolk well and stir slowly into the sauce (careful - do not put the heat too high otherwise the egg will scramble). heat gently, stirring till thick but do not boil!
5. Pour this sauce over the chicken and vegetables. Cover the pie with the pastry, then, using a sharp knife, cut a short line from the centre towards each of the 4 corners and fold each pastry triangle back, leaving an open square. Brush the pastry over with beaten egg to glaze and bake towards the top of the oven for 25 mins.