

Puffed Turnovers Filled with Chicken & Herbs



Makes 4 Prep 20 mins Cooking 25 mins Easy

Ingredients

250g puff pastry
4 rashers streaky bacon
6 basil leaves
salt & pepper
250g chicken meat
1 onion
1 egg yolk

For the tomato coulis

basil leaves
250g tomatoes

To garnish

a few cherry tomatoes
basil leaves

1. First make the tomato coulis. Peel the tomatoes and process them together with the basil. Season with salt and pepper.
2. Remove any skin and fat from the chicken and cut it into 2.5 cm cubes. Peel the onion and roughly chop it. Cut the rinds from the bacon and roughly chop the rashers.
3. In the food processor, fit the double-bladed knife. Put the onion and torn up basil leaves into the bowl and process for 5-10 seconds or until chopped. Add the chicken and bacon and season. Process for 30 seconds or until well chopped.
4. Roll the pastry out thinly and cut into 4 circles and brush a little egg yolk around the outside of each one. Put a quarter of the chicken mixture onto each circle, fold over the pastry and press to seal. Brush over the top of each one with the egg yolk, put them onto a baking sheet and bake in a hot oven (200C/ Fan 180C/ Gas 6) for 20-25 mins or until risen and brown on top.
5. Serve the turnovers with the tomato coulis on the side of the plate.