

Spiced Pumpkin & Chicken Pithivier



Serves 4

Prep 30 mins + 30 chill

Cooking 30 mins

Easy

Ingredients

50g unsalted butter
1 onion, finely diced
300g pumpkin or butternut squash, deseeded & diced
2 skinless boneless chicken breast, cut into small pieces
1 tsp corn flour
100g thawed frozen sweet corn kernels

20ml chicken stock
100ml double cream
600g puff pastry
flour, for dusting
1 egg
1tsp milk
sea salt & ground black pepper
green salad, to serve

1. Melt the butter in a pan over a medium heat. Add the onion & fry for ± 3 mins until the onions are soft but not brown. Add the butternut squash & cook for 1-2 mins, stirring.
2. Toss the chicken in the flour to coat, then add it to the pan with the corn and stir rill combined. Add the stock and bring to a simmer, stirring occasionally, then add the cream and cook for a further 6 - 8 mins until the sauce thickens and the juices run clear when the thickest part of the chicken is pierced with the tip of a sharp knife. Season, cover loosely & leave to cool, then chill in the fridge for 30 mins to firm up.
3. Preheat the oven to 200C/ Fan 180C/ Gas 6 and line a baking tray with baking paper. Divide the pastry in half, then roll out each piece on a lightly floured work surface to a circle about 23 cm and about 3 mm thick. Put one piece on the prepared baking tray and spread the cool filling over the centre of the pastry circle, leaving a 4cm gap all the way round the edge. Whisk together the egg and milk to make an egg wash., then brush the edges with the egg wash. Carefully lift the other pastry circle and place it over the filled base, gently pressing out the air as you press the edges together to seal. Seal securely and make a pattern by gently pressing all the way round the edge with the tines of a fork. Use a sharp knife to score a pattern on the top of the pastry from the centre to the edges.
4. Brush the pastry with egg wash, then bake for 10 mins. Turn the oven down to 150C/ Fan 130C/ Gas 2 and bake for a further 10-15 mins until the pastry is golden, If you want a high shine finish and a really golden colour, egg wash the pithivier a second time halfway through cooking. Serve warm with a fresh salad.