



# Pudding Pie

Cookery School

*Cookery parties and courses to suit all ages*

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## **Chicken Curry and Mushroom Pie**

**serves 4**

3 medium sized skinless chicken breasts  
150g sliced mixed mushrooms such as portabella and chestnut  
1 onion, finely chopped  
2 tablespoons of plain flour  
25g butter  
1 tbsp mild curry powder  
300ml chicken stock  
1 tbsp sweet corn  
1tsp chopped garlic  
200g puff pastry or short crust pastry  
10ml Milk  
Salt & pepper

- Melt the butter in a pan and add onions and curry powder, shallow fry until the onions are translucent.
- Chop the chicken and add to the onions and cook without colour.
- Add the mushrooms and the garlic.
- Add the flour and gradually add the stock until a nice sauce consistency.
- Whilst the mixture is on a low heat, roll out the pastry to fit a suitable oven dish.
- Check for seasoning if needed add some salt and pepper.
- Transfer the mixture into the oven dish, cover with the pastry and baste with milk.
- Put in a pre-heated oven at 225 Degrees Celsius/ Gas Mark 7.
- Cook until golden.