

Chicken Pie with Porcini & Espresso Sauce

Serve 4-6

Ingredients

45ml butter

250g brown mushrooms

3 leeks, cut into rings

1 whole cooked chicken, taken off the bone and cut into pieces

½ cup cream

½ cup chicken stock

salt and pepper

2 teaspoons fresh thyme leaves

6 sheets of phyllo

Porcini sauce

80g dried porcini mushrooms

80ml boiling water

250ml cream

40ml espresso coffee

salt and pepper

Method

Pre-heat oven to 200°C. Melt the butter in a saucepan and fry the mushrooms and leeks. Add the chicken, thyme, chicken stock and cream. Simmer until the sauce has thickened. Season with salt and pepper. Let the filling cool down. Place two sheets of phyllo next to each other overlapping with 4 cm and brush with olive oil. Place the rest of the sheets on top in the same manner. Place the filling 5cm from the edge in the form of a sausage and roll up. Place the chicken sausage in a doughnut form in a baking dish that has been brushed with butter or cooking spray. Brush with olive oil and bake for 18-20 minutes until golden brown.

To make the sauce

Soak the Porcini mushrooms in boiling water for 10 minutes.

Place the soaked mushrooms with the water in a sauce pan, add the cream and let it boil until reduced by half. Add the espresso and season with salt and pepper. Blend until smooth.