

**FRENCH RECIPE:**

S w e e t   &   S a v o r y

# Un-Brie-Lievable Chicken Pie

**PREP TIME:** 45 mins, **COOKING TIME:** 45 mins

**SERVES:** 4 (1 quarter of the pie per person)

**TIP:** You can double the recipe, making two pies for left overs.



Céline Concierge

# Un-Brie-Lievable Chicken Pie

## Ingredients\*

### Poultry

**Rotisserie chicken thighs** stripped off the bone x 2 (~ 300 g) **10.58 oz**

(Chicken breasts work too, but I've found the thighs have more flavor)

### Veggies

**Mushrooms** (Portobello, white or dark brown mushrooms work well) - (100 g) **3.5 oz**

**Sun dried tomatoes** preserved in oil - (100 g) **3.5 oz**

**Onion** - about 1/2 onion - (50 g) **1.7 oz**

**Spinach** - 2 generous handfuls - (~ 100-150 g) **3-4 oz**

**1 Garlic Clove**

### Dairy Products

**Pie dough** - x 2 - store bought is fine

**Brie cheese** - 1/2 full round wheel (250 grams) 9oz or 1 1/2 triangles (250 grams) **9 oz**

**Butter** (or extra virgin olive oil for a healthier option) - (50 g) **1.7 oz**

Heavy cream - 1 full container (20 cl) **6.7 fluid oz**

### Les Restes

**Fig jam** or preserves of your choice - for the bottom filling of the pie mould - (~ 75-100 g) 2.6-3.5 oz

**Olive Oil** for sautéing

**Salt & pepper** - Pinch for seasoning

**Bottle of Red Wine** - Bordeaux or a Côte de Rhone

\*Although organic or fresh-from-the-market ingredients are best, you can get away with non-organic ingredients. You can cook the chicken in the oven yourself, if you can't buy fresh rotisserie chicken for this recipe.





# Un-Brie-Lievable Chicken Pie



## PRE-STEP (IF NEEDED)

If cooking the **chicken** yourself, you can do this in advance of prepping. Cook the chicken thighs in the oven until no longer pink on the inside and browned and crispy on the outside. A crispy chicken skin can add flavor, you want to keep this for your pie.

## PREP

1. Drain the sun-dried tomatoes from the oil
2. Dice the **mushrooms, onion & sun-dried tomatoes**. Set aside in a cooking bowl for later.
3. If you have **chicken** with bones, strip the meat off and set aside in a cooking bowl.
4. Dice half of the **wheel of Brie**. Set aside other half for later in the last cooking bowl.
5. Take the **pie dough** out of the fridge so it softens before being laid out onto the pie mould. Don't let it get too warm or it can be difficult to work with. If your kitchen starts to heat up, stick it back in the fridge until ready for laying out onto the pie mould.
6. Pre-heat your oven to 180 degrees celsius (356 degrees Fahrenheit). If your oven has a setting to bake the bottom of the oven, set it to this, the bottom pie crusts takes longer to cook through. Then you can switch to a toasty setting to finish off the top if needed.

# Un-Brie-Lievable Chicken Pie

## COOKING

1. Heat up a pan on medium heat. Drizzle **olive oil** in the middle.
2. Once the pan is warm enough for sautéing, add the **mushrooms, onion & sun-dried tomatoes**.
3. Let this cook for approximately 7 minutes or until the mushrooms are soft.
4. Add the **chicken** to the mixture. And stir for an additional 2-3 minutes while the chicken browns.
5. Lower the heat to a low/medium setting. And add the box of **heavy cream** slowly while you stir. Let this thicken over a slow heat for an additional 5-7 minutes. While this is simmering, prepare the pie mould.

## PIE

1. **Butter** up your pie mould.
2. Unroll the bottom layer of the **pie dough** in the mould. If the dough overflows, you can later fold it over itself or cut the edges.
3. Add the a thin layer (no more than a cm) of **figue jam** to the pie dough surface.
4. Add bits and pieces of **Brie** on top of the jam. Save some for the top of the filling.
5. After your chicken and veggie mix has mixed in and has thickened up, add this to the pie as your filling. Spread it evenly in the pie.
6. Add the rest of the **Brie** over the top of the filling.
7. Unroll the **2nd pie dough** oven the mould. Trim the edges so that you have a nice even pie crust. And pinch the edges of the two pie crust layers so your filling doesn't leak out.
8. Prick a few holes through the top of your crust to allow air to pass through so that your pie doesn't bubble up in the oven.

Bon Apétit !



9. Pop the **pie** in the oven for approximately 20-25 minutes or until the bottom and top crusts are golden. Check on it regularly to make sure the bottom pie crust is cooking evenly.
10. Take out of the oven for 5 minutes to cool before cutting.
11. Serve with a **French red wine**, I prefer Bordeaux or a Côte de Rhone. They match perfectly with the flavours in your **Un-Brie-Lievable Pie**.

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