

Chicken Pie (“Meraai se Paai”)

Credits to My easy cooking – May 16, 2012

"Christmas in South Africa is in the middle of summer, so Christmas tradition would be to enjoy Cold Cuts - think Ham, Leg of Lamb and lots of salads for Christmas Eve or for Christmas lunch. Since we will be Celebrating Christmas in Canada this year, we will make a traditional South African Chicken Pie (“Meraai se Paai”), Roasted Potatoes and Veggies. Our wines of choice would be Hamilton Russel Chardonnay, Hemel en Aarde Valley, South Africa or Blue Mountain's Estate Chardonnay", Chantelle.

Ingredients

Filling

2 kg chicken fillets – skin and boneless

250 ml chicken stock

250 ml cup white wine

30 ml chopped garlic

5 ml salt

5 ml pepper

200 g ham – I used Bergdale Gypsy Ham (light smokey taste – bacon too overpowering)

2 medium onions – finely chopped

250 g button mushrooms – quartered

250 ml chopped parsley

Sauce

250 g butter (yes, this is correct!)

250 ml flour

500 ml chicken stock (the stock you kept from cooking the chicken)

250 ml sour cream

500 ml milk

400 puff pastry

1 egg, beaten for egg wash

Method

1. Preheat oven to 200 C.
2. Heat the chicken stock, wine, garlic, salt and pepper in a pot and add the chicken breasts to the stock. Poach for about 20 minutes or until the chicken is cooked.
3. Remove chicken from the pot, pour the stock in a jug, but keep it for the sauce.
4. Cut chicken into smaller pieces and mix with ham, onions, mushrooms and parsley take note that the mushrooms, onions and parsley must be raw) in a mixing bowl.
5. In the same pot that you have used for the chicken, melt the butter over medium heat and add all the flour and stir for 1 minute. Add the chicken stock, the milk and the sour cream and stir until you have a rich creamy sauce. Add the chicken and other ingredients to the sauce and mix through. Transfer mixture to a big pie dish and cool slightly. Roll out the pastry and cut a "lid" big enough to cover the pie. Place on the pie, make a little steam hole in the middle of the pie and brush with egg wash.
6. Bake for 20-25 minutes or until the pie is golden brown.

The Pairing

Hamilton Russell Vineyards *Chardonnay* or **Blue Mountain** Estate Chardonnay