



Pithivier with chicken and thyme

10'
Hands on

50'
Cook Time

4-6
Portion(s)

1
Difficulty



Ingredients

- 850 g puff pastry sheet
- 350-400 g chicken
- 200-250 g mixed cheeses, that melts
- 240 g milk
- 3 tablespoon(s) butter
- 2 tablespoon(s) all-purpose flour
- olive oil, some
- 1 teaspoon(s) thyme, dried
- 1 teaspoon(s) mustard, english
- 1 clove(s) of garlic, minced
- salt
- pepper
- 2 egg yolks
- 1 egg yolk, for basting
- 80 g corn

Διατροφικός πίνακας

Nutrition information per 100 gr.

274 Calories (kcal)	16.9 Total Fat (g)	8.7 Saturated Fat (g)	18.2 Total Carbs (g)
14%	24%	43%	7%
1.7 Sugars (g)	11.7 Protein (g)	1.6 Fibre (g)	0.5 Sodium (g)
2%	23%	6%	9%

Method

- Preheat oven to 200 C°
- Saute the chicken in a bit of olive oil until golden brown. Add the garlic and sauté for 1-2 minutes.
- Add the thyme and remove from heat. Remove the chicken and set side.
- In the same pan we add the butter, when melted add the flour. We stir well for it not to clump. Add the milk slowly while stirring consistently until it thickens.
- Add the cheeses bit by bit while continuously stirring for it to melt, and then add the chicken.
- Add the peas if you like, salt and pepper to taste.
- Place the mixture in a bowl and let it cool in the refrigerator.
- We cut the pastry sheets into 2 circles, one bigger than the other. We place the larger sheet on the bottom of the pan.
- We pour the filling over the sheet but leaving 1cm empty around the edges so that we are able to cover the pie easily.
- We brush some egg yolk over the section where there is no filling and place the other sheet over the filling.
- We pinch together the 2 pastry sheets with a fork so the pastry will close nicely, leaving a decorative touch.
- We take a sharp knife and poke a hole in the center of the pastry about 1-2 cm in diameter so that the steam will be able to escape while baking. We continue by scoring from the center of the pie to the outer edges. (like your slicing a pie)
- We brush the pie with egg yolk...bake for 25-30 minutes until golden brown.

Tip

You can add anything else to the filling if you like!!!