



Oswald Pies

Chicken & Spinach



Ingredients

- Hot water crust pastry or use short crust
- 25g butter
- 1 dessert spoon olive oil
- ¼ celeriac, peeled and chopped or grated
- 2 small parsnips, peeled/chopped or grated
- 2 garlic cloves, crushed
- 200g chicken thigh fillet, chopped
- 225g chicken breast fillet, chopped
- 80g baby spinach leaves, chopped
- tablespoon fresh dill, chopped
- salt and pepper for seasoning
- 1 egg gently beaten for glazing pastry
- caraway seeds for topping

Method



Makes
12 Pies

20-25
Minutes

1. Butter and line a large 12 hole muffin tin with 12 x 10cms pastry circles for the bases and 12 x 8cms for the lids.
2. Melt the butter with the oil in a pan, add the celeriac and parsnip, cook until just tender over a gentle heat. Add the garlic and cook for a minute. Set aside to cool slightly.
3. Pre-heat the oven to 200°C, 400°F, gas mark 6
4. Mix together the chopped chicken thigh and breast fillets, add the spinach and dill.
5. Add the chicken mixture to the celeriac/parsnip mixture, season well.
6. Divide the mixture into the pastry lined muffin tins, generously filling each round.
7. Brush the edge of the pastry with water and place the 8cms round of pastry on the top.
8. Press the pastry together with your fingers to seal the edge.
9. Press a knife in the top to make two small inserts for the air to escape.
10. Brush the top with the beaten egg and sprinkle on a few caraway seeds.
11. Place the muffin tin on a preheated tray and bake for 20-25 minutes, until the chicken is thoroughly cooked. Serve warm or cold.



Aidans Pies

Vegetarian



Ingredients

- Make Tom Kerridge's pie pastry (with butter only)
OR buy short crust
- 2 dessert spoons olive oil
- 25g butter
- 1 medium onion, chopped
- 2 cloves garlic, crushed
- 2cms piece root ginger, peeled and chopped or grated
- 90g green lentils, washed
- 350ml vegetable stock
- ½ tsp cinnamon
- 2 large carrots, peeled and chopped
- ¼ small celeriac, peeled and chopped or grated
- 2 small parsnips, peeled and chopped
- 2tsp honey
- 1 medium eating apple, peeled and grated
- salt and pepper for seasoning
- black onion seeds for topping

Method



Makes
12 Pies

20-25
Minutes

1. Butter and line a large 12 hole muffin tin with 12 x 10cms pastry circles for the bases and 12 x 8cms for the lids.
2. Place 1 x dessert spoon of the oil and half of the butter in a pan, melt the butter, add the onion, cook over a gentle heat for a couple of minutes. Add the garlic and ginger, cook for a further minute.
3. Add the lentils and stir well to coat in the butter/oil.
4. Add the vegetable stock and cinnamon, simmer with the pan lid on for 10 minutes, then remove the lid and let the liquid mostly evaporate for another 10 minutes or so.
5. In another pan, place the remaining butter and oil, heat until the butter has melted, add the celeriac, carrot and parsnips, cook gently until tender, add 2 tsp of honey and cook for another few minutes.
6. Stir the lentil mixture into the celeriac/parsnip/carrot mixture, season well. Allow to cool.
7. Preheat the oven to 200°C, 400°F, gas mark 6.
8. Divide the cooled mixture into the pastry lined muffin tins, generously filling each round.
9. Brush the edge of the pastry with water and place the 8cms rounds of pastry on for the tops. Press the pastry together with your fingers to seal the edge. Press a knife in the top to make two small inserts for the air to escape. Brush the top with the beaten egg and sprinkle on a few black onion seeds.
10. Place the muffin tin on a preheated tray and bake for 20-25 minutes. Serve warm or cold.