

Beer Battered Onion Rings

Feeds 4 - 6

Ingredients

- 1 red onion.
- 1 leek.
- 1kg skinless & boneless chicken thighs.
- 200g smoked streaky bacon.
- 1 handful of fresh thyme leaves.
- 1 tablespoon of plain flour.
- 300g button mushrooms.
- 1 wine glass of white wine.
- 1 chicken stockpot.
- 150g double cream.
- Butter.
- Oil.
- Salt & pepper.
- 2 egg yolks.
- 2 sheets or blocks of ready-made all butter shortcrust pastry (if you have the time you can make your own).



Method

Step 1:

Slice the bacon and chicken into strips then add the bacon to a large casserole dish with a splash of olive oil and fry on a medium to high heat for a few minutes until it just starts to colour. When the bacon starts to get a bit of colour add the chicken and mix everything together and fry for another few minutes until the chicken has changed colour then remove from the dish and place to one side.

Step 2:

Cut both the onion and leek in half and finely sliced then add to the dish along with the thyme leaves (saving some for later), a knob of butter and another splash of oil, season with salt and pepper and fry in a low heat for around 10 minutes till nice and soft but without colouring too much.

Step 3:

When the onions and leeks are nice and soft add the bacon, chicken and the mushrooms to the dish along with the flour and mix well. Cook the flour out for a couple of minutes then turn up the heat and add the white wine and reduce.

Step 4:

Once the wine has reduced down add the chicken stockpot and enough hot water to just cover everything. Bring to the boil then turn the heat right down and simmer on a low light for 1 hour.

Step 5:

After the hour take off the heat and stir in the cream and leave to cool for an hour.

Step 6:

Once the mixture is cold you are ready to make the pie so pre heat the oven to 180°. Get a deep roasting tray or you can use them throw away tinfoil ones they work great. Lightly flour the bottom of your tin then roll out enough pasty to cover the bottom. You want it to hang over the edge of the tin. I find what works best is once you have rolled out the pasty dust it with a little flour and then using the rolling pin at one end roll the pasty back on its self so it's wraps round the rolling pin, then place over the tin and unroll. Now fill the tin right to the top, then with a bit of water wet the pastry all around the edge of the tin so when you pop the lid on it will stick. Roll the lid out and place on top of the pie trying to avoid any air bubbles, again you want it to over hang. Using a sharp knife trim the edges and crimp making sure the edge sticks.

Step 7:

Mix your 2 egg yolks together with the remaining thyme leaves and give the pastry a good brush, then with a knife make a hole in the middle of the pie.

Step 8:

Now it's time to place in the oven and cook for around 30 mins or till the pastry is a beautiful golden colour. I like to serve the pie with loads of mash and garden peas.

