

Buffalo Style Chicken Pies

I have had quite a bit of fun researching / testing recipes for this. In terms of the chicken I used a whole chicken poached in water until juices run clear(40 mins to 1 hour). To add more flavour season your poaching liquid with whole peppercorns (tsp), carrot, celery, onion coarsely chopped and a bouquet garni (made with fresh thyme, parsley and bay).

Remove chicken and when cool enough to handle, remove and shred flesh, you will probably end up with more flesh than needed but this can be used in other dishes (curry, pot pie etc). Place all the bones etc back into the poaching liquer and continue to cook until the water has reduced by about half, strain thoroughly and you now have decent stock to make sauces, soups etc.

I have three options featured here but I'm sure my fellow Rumblers' will use this in lots of different ways.

I had an idea to skin the chicken before poaching, trying to keep it as intact as possible. See below my idea to use the skin as another snack.

Filling

Ingredients

2 x tbsp neutral oil (I use canola)

2 x brown onions

2 x cloves of garlic

2tsp grated fresh ginger

400g (1 x tin) chopped tomatoes

1 x lemon, zest finely grated, juice reserved

2 x Tbsp fish sauce

2 x Tbsp Sriracha sauce (or hot sauce of your choice)

1 x Tbsp soft brown sugar

2 x Tbsp cornflour mixed with 2 x Tbsp lemon juice

1 whole cooked chicken flesh only, or 400gm cooked chicken, shredded

½ cup Chopped coriander (cilantro) or flat leaf parsley (Italian Parsley)

Method

Heat oil and fry onion, garlic and ginger until soft but not brown (8 minutes).

Add tomatoes, lemon zest, fish sauce, sriracha sauce, and sugar, bring to a simmer and simmer for 5 minutes.

Stir in cornflour mixture to lightly thicken. Season with pepper. Remove from heat and allow to cool fully. The sauce can be prepared in advance to this stage and chilled for 2-3 days. When ready to cook, mix chicken and coriander or parsley into cooled sauce.

Option 1

You will need the following

Chicken filling

700gms butter puff pastry. (you could make your own if you want, but ensure it is made using butter)

4 x individual pie dishes - greased

1 egg

Water

Sesame seeds

Assembly and Baking:

Cut off a quarter of the pastry block and set it aside for the pie lids.

On a lightly floured work surface, roll out the larger piece of pastry to a square approximately 4mm thick, cut into quarters.

Line each individual pie tin, ensuring the pastry is firmly lined against the sides, leaving the pastry hanging over the edge of the tins.

Roll out the smaller piece of pastry to a square approximately 3mm thick, cut the square into quarters, cover with plastic wrap and set aside.

Fill each pastry lined dish with the chicken filling. Brush the edge of the pastry bases with water and place the pastry lid on top. Seal edges and trim excess pastry off with a sharp knife. Whisk the egg and water together and brush over the pastry top, sprinkle with sesame seeds. Rest for 1 - 2 hours (or longer) before baking. Place directly into a preheated oven set at 220°C (this is a hot oven so be careful with timing) and bake for 25 - 30 minutes or until golden brown in colour.

Allow to cool in the tins for 10 minutes, then remove from the tins and place on a cooling rack. Serve with your favourite sauce and a crisp green salad or bowl of French fries.

Option 2

You will need the following

Chicken filling

525gms puff pastry. (you could make your own if you want, but ensure it is made using butter)

4 x individual pie dishes

4-5 Cups of mashed potato

4 chicken wings, drumette and flat only (not tips) OPTIONAL

Assembly and Baking:

On a lightly floured work surface, roll out the pastry to a square approximately 4mm thick, cut into quarters.

Line each individual pie tin, ensuring the pastry is firmly lined against the sides, leaving the pastry hanging over the edge of the tins.

Fill each pastry lined dish with the chicken filling, nearly to the top. Pipe/spoon mashed potato onto filling ensuring it is evenly covered. Trim excess pastry off with a sharp knife. Rest for 1 - 2 hours (or longer) before baking. Place directly into a preheated oven set at 220°C and bake for 25 - 30 minutes or until golden brown in colour.

Allow to cool in the tins for 10 minutes, then remove from the tins and place on a cooling rack. Serve with your favourite sauce and a crisp green salad or bowl of French fries.

If using the wings separate the drum from the flat, season with paprika and garlic powder and before using mash stand these upright towards the edge of the pie dish and then add mash. The pieces should kinda look like horns, cook as above but watch that the wings don't burn.

NB Mash is a great carrier of flavour so you choose a flavour you like (garlic, grain mustard, cheese [blue?] etc), its your pie afterall.

Option 3 (easiest)

You will need the following

Chicken filling

4 x sheets of puff pastry (I buy these in a pack of 5 and they're approx. 10" square)

1 x egg beaten

Black sesame seeds

Assembly and Baking:

Preheat oven to 180C fanbake. Cut baking paper to fit 2 oven trays. Preheat trays and place paper on bench. Halve each pastry sheet.

Divide chicken mixture between the eight pieces (about ½ cup on each), placing towards one end with a clear rim around the edge. Brush around filling with egg then fold over long end of pastry to enclose filling, pressing out the air. Trim pastry to a 1cm border to create round pies and press firmly around the edges to seal.

Decorate with pastry trimmings and slash the top in a few places to allow steam to escape. Brush with egg and scatter over sesame seeds. Slide pies on baking paper on to the preheated trays and bake until golden (25 minutes). Serve warm or at room temperature with your favourite sauce.

Skin Surprise

For those of you who poached the whole chicken and removed the skin here is a cooks treat for you.

Place skin on to a board and flatten as much as possible. Divide into pieces about 3" square.

Put a dessert spoon of filling towards one edge, fold outside edges over mixture and roll to make an enclosed "packet".

Roll packets in your favourite wing seasoning and deep fry until crispy.

Remove and drain on absorbent paper season with S&P and serve with your favourite sauce

Assembly and Baking: Cut off a quarter of the pastry block and set it aside for the pie lids. On a lightly floured work surface, roll out the larger piece of pastry to a square approximately 4mm thick, cut into quarters.

Line each individual pie tin, ensuring the pastry is firmly lined against the sides, leaving the pastry hanging over the edge of the (tins.

Roll out the smaller piece of pastry to a square approximately 3mm thick, cut the square into quarters, cover with plastic wrap and set aside.

Fill each pastry lined dish with the mince filling, almost up to the top then add a small handful of grated tasty cheese. Brush the edge of the pastry bases with water and place the pastry lid on top. Seal edges and trim excess pastry off with a sharp knife. Whisk the egg and water together and brush over the pastry top, sprinkle with sesame seeds. Rest for 1 - 2 hours (or longer) before baking. Place directly into a preheated oven set at 220°C and bake for 25 - 30 minutes or until golden brown in colour.

Allow to cool in the tins for 10 minutes, then remove from the tins and place on a cooling rack. Serve with your favourite tomato sauce and a crisp green salad or bowl of French fries.