



WINE AND OLIVE ESTATE

## BASIL CHICKEN POT PIES

*RECIPE 25/98*

### **What you will need:**

1 cooked chicken, meat picked off the bone, skin and all, shredded  
3 cups spring vegetable ragout \* (recipe below)

¼ cup basil oil \*

4 small crock pots

4 puff pastry sheets

### **Spring Vegetable Mushroom Ragout:**

2 tbsp butter

5 minced shallots

2 tbsp minced garlic

1 cup sliced shitakes

2 cups quartered button mushrooms

1 cup white wine

1 cup chicken stock

1 tbsp dark soy sauce

½ tbsp chopped fresh thyme

1 cup shucked English peas, blanched

1 cup shucked green soy beans, blanched

1 cup shucked broad beans, blanched  
1 cup diced, peeled carrots, blanched  
1 cup sugar snap peas, cut into strips and blanched

1 tbsp **Morgenster White Truffle Oil**

Salt and black pepper

¼ cup chopped chives

**Basil Oil:**

3 cloves garlic

1 tbsp minced garlic

2 limes, juiced

½ tbsp salt

tbsp sugar

1 cup **Morgenster Extra Virgin Olive Oil**

2 cups basil leaves

Salt and black pepper

**How to prepare:**

In a large heated saucepan, add 2 tbsp butter and sauté shallots and garlic until fragrant (about 3 minutes). Add mushrooms and sauté. Season. Drizzle with white wine and reduce by 50%. Add chicken stock, soy and thyme. Bring to a simmer, add peas, soy beans, broad beans and snap peas. Add the truffle oil and season. Check for seasoning. Bring back to temperature. Just before serving, add the chives.

In a blender, puree garlic, lime juice, salt, sugar and oil until smooth. Do not overmix (this causes heating). Add the basil and puree until smooth. Check for seasoning

In a medium bowl, mix the shredded chicken, ragout and basil oil. Check for seasoning. Fill the crock pots and place the puff pastry on top, lightly. Bake in a preheated 180C oven for 25 minutes, or until crust is dark brown.

Serve as soon as possible.