

# CHICKEN & TARRAGON PASTY

## DESCRIPTION

This unusual pastry works really well with the richness of Trewithen Dairy Cornish Double Cream and the chicken could easily be replaced with smoked haddock. The local cider and tarragon sauce makes this a crowd-pleaser of a pastry that could be adapted into a pie recipe with the same short crust pastry if you are no good at crimping.

60  
mins

serves  
6

## INGREDIENTS

### For the filling:

- 450g Chicken Breast
- 100g Leeks
- 300g Potato sliced
- 200g Celeriac or Swede diced
- 100g White Onion
- 100g Trewithen Dairy Cornish Double Cream
- 50g Cider
- 1 tsp chopped Tarragon
- 1 tbsp finely diced Garlic
- 1 dollop of Trewithen Dairy Cornish Clotted Cream
- Pinch of Sea Salt
- Pinch of white pepper

### For the pastry:

- 1kg Plain Organic White Flour
- 500g Trewithen Dairy Cornish Salted Butter
- 320g Water

## METHOD

Blitz the flour and diced butter in a food processor until breadcrumb texture. Keep the processor spinning and gradually incorporate the cold water. When it forms into a ball, turn out onto a sheet of cling film and leave in the fridge for 1-2 hours. Then slice into four and roll out on a moderately floured surface into thin circles. Approximately 25 cm across (you can use a saucepan lid to then cut into a perfect pastry round)

For the filling combine all the ingredients in a large bowl. Place 200 g of filling in the centre of the pastry round and then fold both sides to the middle. Pinch the pastry closed around the edges and then start right to left and using your finger and thumb to roll the pastry over on itself into a rope-like crimp. At the end fold over the pastry back onto itself. Place a knife hole in the top of the pastry and place on baking paper. Brush with an egg wash and bake for 45 minutes at 180 °C.