



HÉLOÏSE BRION
MISS MAGGIE'S
— KITCHEN —
Relaxed French Entertaining

Flammarion



MINI CHICKEN, MUSHROOM, AND VEGETABLE PIES

Serves 6

ACTIVE TIME

20 minutes

COOKING TIME

35 minutes

INGREDIENTS

- 1 generous tbsp unsalted butter, for greasing the ramekins
- 3 tbsp extra-virgin olive oil, divided
- ½ lb. (240 g) chicken breast, diced
- 6 small white onions, halved
- 2 carrots, finely diced
- 8¾ oz. (250 g) cremini mushrooms, wiped clean and thinly sliced
- 3 large cloves garlic, finely chopped
- Leaves of 2 sprigs fresh rosemary, chopped
- 3 tbsp all-purpose flour
- 2 cups (500 ml) chicken broth
- 4 tbsp crème fraîche
- 2 sheets puff pastry
- 1 egg white, lightly beaten
- Generous ⅓ cup (1½ oz./40 g) grated Gruyère
- Salt and freshly ground pepper

1. Preheat the oven to 400°F (200°C/Gas Mark 6) and lightly grease 6 ramekins.
2. Heat 2 tablespoons of the olive oil in a large skillet over medium-high heat. Add the chicken breast, season with salt and pepper, and cook until lightly browned. Set the chicken aside on a plate.
3. Add the remaining olive oil to the same skillet and lower the heat to medium. Add the onions and cook, stirring frequently, until softened.
4. Add the carrots and cook until caramelized around the edges, about 5 minutes.
5. Add the mushrooms, garlic, rosemary, and salt and pepper to taste. Cook for an additional 5–6 minutes, until the mushrooms are tender. Set aside several mushroom slices for decoration.
6. Stir in the flour, then gradually pour in the broth, stirring constantly. Incorporate the crème fraîche, then add the chicken and simmer for 5 minutes to thicken the sauce. Remove from the heat.
7. Using a glass or small bowl slightly larger than the ramekins, cut out 12 circles from the puff pastry sheets. Line each ramekin with a pastry circle and fill with the chicken-mushroom mixture. Cover with another pastry circle and pinch the edges of the two circles together to seal. Lightly brush the pastry with the egg white, sprinkle with the Gruyère, and top with a few mushroom slices. Bake for 20 minutes, until puffed and golden.
8. Let the pies cool in the ramekins for about 10 minutes, then carefully turn them out and serve.