

Chicken & Snail Pie

For the filling

40g flour, plus a couple of pinches for dusting
12 chicken legs (front and back)
Salt & Pepper
Veg oil,
2 onions, peeled, halved and finely chopped
3 cloves of garlic (minced)
50g unsalted butter
100ml white wine
1 litre chicken stock
20 snails (out of their shells)

For the pastry

225g self-raising flour
1tsp salt
85g shredded beef suet
60g butter, chilled and grated
1 medium egg beaten, to glaze your pie.

Pre-heat the oven to 180C.

First, make the pastry. Mix the flour and salt with the suet and grated butter. Mix in about 150-175ml water to form a smooth dough and knead it for a minute. Leave to rest for at least 30mins in a cool place.

Halve the chicken legs at the joint, then season and dust with flour. Heat some vegetable oil in a frying pan and lightly fry them for 2 minutes on each side, to a light golden colour.

In a large (preferably heavy-based saucepan), cook the onions and garlic in the butter for 2-3 minutes until soft. Add the rest of the flour; stir well. Gradually add the white wine, stirring to avoid any lumps and then gradually add the chicken stock. Bring to the boil, add the chicken legs and lightly season. Simmer gently, covered with a lid, for about 1 hour (until the chicken is tender). When the chicken is cooked, add the snails and re-season if necessary. The sauce should be quite thick; if not, remove the chicken and simmer until it has thickened. Leave to cool then transfer to a pie dish.

Roll the pastry on a floured table to a thickness of about $\frac{3}{4}$ cm, then cut out the right size and shape for the pastry to cover the dish, plus an extra 2cm.

Brush the edges of the pie dish with a little of the beaten egg, then lay the pastry on top of your pie, pressing the pastry against the egg-washed side of the dish. Then brush with beaten egg, and make a slit in the centre of your pie to allow air to escape. Leave to rest in a cool place for 30 minutes; bake for about 45 minutes, until the pastry is golden and cooked through.