

Smoked Chicken and Cranberry Pie

Serves: 6

Preparation Time: 20 minutes

A delicious winter meal that will warm you up in the coolest of months.

Ingredients

4-5 spring onions, trimmed and finely sliced

1 kg PAMS Traditional Smoked Chicken

1/2 cup cranberry sauce

1/2 - 1 cup sour cream

1/2 cup dried cranberries

12 sheets filo pastry

100g butter, melted

Method

Preheat the oven to 190 degrees celsius and place the oven rack in the centre.

Pull the meat from the PAMS Traditional Smoked Chicken, discarding the bones and skin. Break or cut the meat into bite-size pieces.

Place in a bowl with the spring onions, cranberry sauce and sour cream. Season with pepper and mix well.

Brush one sheet of filo pastry lightly with butter and place into the base of an 8-cup capacity oven proof dish or flan tin, allowing any excess filo pastry to hang over the edge of the dish.

Repeat this process 5 times, placing each additional sheet on top of the last, but at an angle so that the sheets evenly cover the base and sides of the dish. Place a pie funnel into the centre of the dish if you have one, if not use an up-turned egg cup. Spread the filling evenly around the pie funnel in the prepared dish.

Butter a further sheet of filo pastry lightly with butter and place on top of the filling, again allowing an excess to hang over the edge. Repeat as before, again, making sure that the filo pastry sheets evenly cover the top of the pie. Brush well with butter.

Use scissors to trim the excess pastry away. Roll the edges over to enclose the filling so that the hot sauce will not bubble out during cooking.

Bake in the preheated oven for 35-40 minutes until the pastry is golden and the filling hot.

Some handy tips

For a more flavoursome cranberry filling, use 1 cup of cranberry sauce and 1 cup of dried cranberries.

Bacon works well with these flavours, so add one or two diced pan-fried rashers to the filling if wished.