



Puff Pastry Case with Smoked Chicken and Wild Mushrooms

INGREDIENTS (Serves 4)

1 packet ready-rolled puff pastry
Flour for dusting
Beaten egg to glaze
Olive oil for frying
½ red onion, sliced
1 red pepper, diced
200g wild mushrooms
50ml white wine
200g smoked chicken, sliced
60ml single cream
Small bunch coriander

METHOD

- Preheat oven to 200C / Gas mark 7. Dust a worktop with flour and roll the pastry out to a depth of approximately 5mm. Cut into four 16cm squares.
- Leaving two diagonally opposite corners intact, cut around the squares 1cm from the edge. Brush with beaten egg then fold the opposite corners over to create a flat basket. Place on a greased baking sheet in the centre of the oven for 15 minutes or until golden brown.
- While these are cooking, heat the olive oil in a frying pan and fry the onions until soft. Add in the peppers and mushrooms and fry for a further 2-3 minutes.
- Add the wine and reduce by half. Put in the smoked chicken, single cream and some chopped coriander then continue to cook until reduced by a third then spoon over the cooked pastry cases. Garnish with fresh coriander leaves and serve immediately.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards by the Guild of Fine Food Retailers which is the seal of real quality in speciality food and drink.

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