



# Christmas Pie

## Ingredients

- 2 tbsp olive oil
- 1 knob of butter
- 1 onion, finely chopped
- 500g sausagemeat or skinned sausages
- Zest of 1 lemon
- 100g fresh white breadcrumbs
- 85g dried apricots, chopped
- 50g cooked chestnuts (canned or vacuum-packed), chopped
- 2 tsp fresh thyme (or 1 tsp dried)
- 100g cranberries (fresh or frozen)
- 500g boneless, skinless chicken breasts
- 500g ready-made shortcrust pastry
- 1 beaten egg, for glazing

## Instructions

### Step 1: Prepare the filling

Preheat your oven to 190°C (170°C fan) / gas 5. In a frying pan, heat 1 tbsp of olive oil and the butter. Sauté the chopped onion for about 5 minutes until soft. Let it cool slightly.

In a large bowl, mix together the sausagemeat, lemon zest, breadcrumbs, apricots, chestnuts, thyme, and cranberries. Add the cooled onion, season generously with black pepper and a little salt, and combine everything by hand until well mixed.

### Step 2: Cook the chicken

Slice each chicken breast into three long strips. Season with salt and pepper. Heat the remaining 1 tbsp oil in the frying pan and quickly brown the chicken fillets (about 6–8 minutes). Set aside.

### Step 3: Assemble the pie

Roll out two-thirds of the pastry and use it to line a 20–23cm springform or deep tart tin. Press half of the sausage mixture into the base and smooth it flat. Layer the chicken fillets on top, then spread the remaining sausage mix over the chicken. Gently press down to compact the filling.

### Step 4: Add the lid and decorate

Roll out the remaining pastry to form a lid. Brush the edges of the base pastry with beaten egg, lay the lid on top, and seal by pinching the edges together. Trim any excess. Brush the top with more

beaten egg. Use pastry scraps to cut out holly leaves or festive shapes and stick them on top. Brush again with egg.

#### **Step 5: Bake**

Place the tin on a baking sheet and bake for 50–60 minutes, or until golden brown. Let the pie cool in the tin for 15 minutes, then carefully remove. Cool completely before slicing. Serve with a crisp winter salad and pickles.