

OVERALL time: 70 mins

CHEESY CHICKEN, LEEK & MUSHROOM CROSTATA

The French call it galette, the Italians crostata. Whatever you prefer to call it, this rustic open-faced pie is one of the easiest, quickest pies you can make. Topping options are almost endless. You can go sweet – think blackberry and apple, strawberry and rhubarb, apricot and raspberry... Or you can go savoury like we have. The topping options for savoury crostatas are limited only by your imagination. We combined store-bought rotisserie chicken with buttery leeks and mushrooms for ours. For extra yumminess we added some mozzarella cheese. The result? A deeply satisfying pie that is just perfect for mid winter.

Metric

Number of servings : 4

ingredients

For the Filling

- 45 ml Butter
- 400 g Button mushrooms or Portabellini mushrooms, sliced
- 1 clove of garlic, finely minced
- 10 ml Thyme Leaves
- 5 ml **Cape Herb and Spice's Veggie Roast Shaker**
- 200 g Leeks, white parts only, sliced
- 2.5 ml **Cape Herb and Spice's Veggie Roast Shaker**
- 200 g Shop-bought rotisserie chicken, torn into strips
- 5 ml **Cape Herb and Spice's Veggie Roast Shaker**
- 2.5 ml **Cape Herb and Spice's Extra Bold Black Pepper**
- 125 ml Grated Mozzarella Cheese

For the Pastry

- 230 g Cake Flour
- 175 g Cold butter, cut into small blocks
- 2.5 ml **Cape Herb and Spice's Atlantic Sea Salt**
- 150 ml Ice water

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 30 mins | COOKING TIME: 40 mins

Place the flour, butter and salt in a food processor and pulse until the blocks of butter are pea-sized. Add the ice water two tablespoons (30ml) at a time and pulse briefly after each addition. (Cook's note: The pastry will look very crumbly at this point but do not be tempted to add more water, it all comes together when you press it down.) Turn the pastry out onto cling film and use your hands to press it together to form a ball. Wrap it up and place in the fridge for 20 minutes.

Make the filling while the pastry rests. Add half of the 45ml butter to a large non-stick saucepan and add the mushrooms. Fry until the mushrooms are cooked through and no longer release any liquid – the mushroom mix must be dry. Stir in the garlic, 5ml **Cape Herb & Spice Roast Veggie Shaker** and thyme and remove from heat. Allow mushrooms to cool to room temperature.

Add the remaining butter to the same pan and fry the leeks over low heat until they are soft. Stir in 2,5ml **Cape Herb & Spice Roast Veggie Shaker** and cool to room temperature.

Stir 5ml **Cape Herb & Spice Roast Veggie Shaker** and 2,5ml black pepper into the shredded chicken.

Place the pastry in the middle of a sheet of baking paper. Use a rolling pin to roll out pastry into a circle – the pastry should be about 3mm thick. Spread chicken evenly in the centre of the pastry leaving a clear edge of pastry 4cm wide all around. Cover the chicken with the mushrooms. Next add the mozzarella and finally the leeks. Fold the 4cm clear pastry edge over the filling. Lift the baking paper and gently place the crostata on a baking tray. Bake in a pre-heated 200 degree Celsius oven for 30-40 minutes until the pastry is golden. Serve right away.

Recipe by Lizet Hartley Lizet Hartley is a freelance stills and reel food stylist, food photographer and recipe developer. In her spare time she – rather predictably – cooks. Get more of her recipes on her blog at <http://www.melkkos-merlot.co.za>

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