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by Liz Robb

Chicken, Mushroom and Leek Pancakes

Ingredients

3 chicken breasts [or leftover cooked chicken]
1 large or 2 small leeks
200g chestnut mushrooms
1 tablespoon of olive oil
A large knob of butter
2 heaped tablespoons of plain flour
250ml semi-skimmed milk
3-4 tablespoons of crème fraiche
Salt and freshly milled black pepper
Fresh nutmeg
200g mature cheddar cheese
A few sprigs of fresh parsley
For the pancakes:
120g plain flour
A pinch of salt
2 large eggs
300ml milk
Butter
Servings
4
Person

Preparation

1. This recipe lends itself really well to using up leftover cooked chicken if you have any. If not, grill or pan fry 3 chicken breasts until they are cooked through.
2. To make the pancakes, sift the flour into a bowl and add a pinch of salt. Beat the eggs in a separate bowl then whisk together with the milk. Pour the egg and milk into the flour then beat until the mixture is really smooth
3. I like to use a food processor for this. Chill the mixture in the fridge for 20-30 minutes.Heat a frying pan, about 21-22cm in diameter, and melt a small knob of butter in it. Pour into the hot pan enough of the mixture to make a thin pancake, just enough to completely cover the bottom of the pan. Cook until light brown, just for a minute or so, then flip over to cook the other side. This batter should make 8-10 pancakes.
4. Pile the pancakes on a plate and keep them warm in a low oven, covered with foil.
5. Clean and slice the leek very finely. Wipe the mushrooms and cut them into thin slices. Chop the cooked chicken into bite sized strips. Finely chop the parsley.
6. Melt a large knob of butter with a tablespoon of olive oil in a large heavy based pan. Over a low heat, gently sauté the leek for 3-4 minutes until soft, then add the mushrooms and cook together, stirring occasionally, for a further 4 or 5 minutes.
7. Sprinkle in the flour a little at a time, stirring constantly, then gradually add the milk, continuing to stir, to make a thick sauce. Stir in the crème fraiche. Season to taste with salt and pepper and add a grating of fresh nutmeg. Add the chopped chicken and cook gently for about 5 minutes, stirring occasionally. Meanwhile, preheat the grill.
8. Spoon the mixture in a line down the centre of each pancake, roll them and place in heatproof dishes, allowing 2 pancakes per portion. Grate the mature cheddar cheese over the top and grill for a few minutes, until the cheese is golden and bubbling. Garnish with chopped parsley and serve immediately.

Cooks Note

This simple tasty dish of soft savoury pancakes with a creamy chicken, mushroom and leek filling, topped with melted cheese, makes a lovely supper dish any time; it doesn't have to

be Pancake Day!

Serve with a big fresh green salad on the side.

Serves 4

Notes:

For a more luxurious version, try using full fat milk, and double cream in place of crème fraiche.

If you don't have leeks, replace them with onions, shallots or spring onions.

Try adding a crushed clove of garlic, and perhaps a little tarragon or thyme.

Some recipes suggest adding some chicken stock in place of some of the milk.