

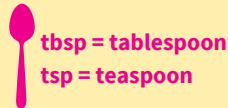
Leftover Turkey, Leek and Mushroom Pie



Ingredients: serves 4-6

Short crust pastry

300g - plain flour
150g - butter (cold & diced)
5/6tbsp - cold water or milk
Pinch of salt



Leftover turkey mix

600g - cooked turkey & pigs in blankets
1 - leek (chopped and washed)
125g - mushrooms (sliced)
1 - garlic clove (chopped)
300ml - leftover gravy
1tsp - dried thyme or rosemary
1tsp - English mustard (optional)
1tsp - wholegrain mustard (optional)
1tbsp - cooking oil or butter
1 - egg yolk
A splash of milk
Salt and pepper

Method

Preheat oven to 180c

Shortcrust pastry

Put the flour, cold diced butter and salt into a food processor or mixing bowl. Now pulse the machine or by using your fingertips rub the butter into the flour to create a fine crumb texture.

Add the water and knead together to form a smooth pastry.

Wrap in cling film and refrigerate for 20/30mins.

Method cont.

Leftover turkey pie mix

In a large saucepan over a medium heat gently fry the leeks, mushrooms and garlic for 4 to 5 minutes.

Now add the gravy, leftover turkey, pigs in blankets and stir all together.

Remove from the heat and stir in the mustards (optional) and dried herbs, taste and season.

Allow the mixture to cool.

Butter and flour your pie tin.

Divide your shortcrust pastry into two and roll out into two equal sized rounds, allow for 3/4cm overlap from your pie tin.

Line your pie tin with the first round of pastry and fill with the turkey mixture.

Now brush the pastry edges your egg & milk mixture. Place the second pastry round on top and press the edges together.

Trim off any excess pastry, brush the top with the egg mixture and pierce a hole in the top.

Bake for 50 minutes until the pastry is golden brown, serve.

