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Ham and Turkey Pot Pies





Ingredients

- 3 tbsp rapeseed oil
- 250g chestnut (or any) mushrooms, quartered
- 25g butter
- 1 large leek about 325g, sliced
- 1 celery stick, finely chopped
- 1 medium carrot, finely chopped
- 2 tbsp fresh thyme leaves
- 3 tbsp plain flour
- 325ml turkey stock
- 1 tbsp Dijon mustard
- 100ml crème fraiche
- 250g leftover boned and skinned cooked turkey, cut into cubes
- 125g leftover boned ham, cut into cubes
- Sea salt and freshly ground black pepper
- 1 x 320g packet ready-rolled all-butter puff pastry
- 1 egg, beaten

Method

Heat 2 tbsp of the oil in a pan and sauté the mushrooms for about 8 minutes, until golden. Transfer to a plate.

Add butter to pan and heat until melted and bubbling. Cook the leeks, celery, carrots and thyme over a gentle heat for about 12-15 minutes, stirring occasionally, until tender. Stir in the flour and cook for about 1-2 minutes, stirring. Remove the pan from the heat and gradually stir in the stock. Return pan to the heat and bring back to the boil, stirring until sauce is thickened. Stir in the

mustard and crème fraiche and bring back to the boil. Add the mushrooms and any juices, turkey and ham and seasoning. Remove from the heat, cover with non-pvc film and allow to cool. Divide filling between 4 x 450-500ml individual pie dishes.

Preheat the oven to 200°C/400°F/Gas 6. Unroll the pastry on a lightly floured work surface. Using a sharp knife cut the pastry into quarters large enough to fit the tops of the pie dishes. Brush the edges of the pie dishes with water. Place pastry on top, trimming, if necessary and pressing into the sides to seal. Using a sharp knife, score the pastry in a diagonal design. Cut a steam hole in the centre of each pie. Cover with non-pvc film and chill until ready to cook.

Brush the pastry tops with egg and sprinkle over a little freshly ground black pepper. Bake for 25-30 minutes, until pastry is crisp and golden and filling is piping hot.

Suitable for freezing.

Recipes and Food Styling by Liz Martin | Photography: Michael Dannenberg

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