

Simple leftover turkey pie recipe

Allow up to 1 hour cooking time

Ingredients

- 50g butter
- 1 large leek or white onion, sliced
- 3 rashers of bacon or cooked gammon, chopped
- 250g chestnut mushrooms, sliced
- 1 heaped tbsp of plain flour
- 500ml milk
- 250ml chicken stock
- 500g cooked leftover turkey meat, torn or chopped
- 1 pack of shortcrust pastry
- 1 medium egg, beaten

Method

1. Preheat the oven to 180°C/170°C fan.
2. Melt the butter in a large pan over a medium to high heat.
3. Add the chopped leeks or onions, bacon and mushrooms and fry lightly until softened.
4. Add the flour to the pan and stir through for around 1 minute until thickened.
5. Remove the pan from the hob then gradually add the milk, stirring continuously.
6. Return the pan to the hob and add the stock. Bring to the boil and turn off the heat.
7. Add the cooked turkey (and gammon if using) and leave to cool.
8. Cut the pastry in half. Roll out one half of the pastry until it is large enough to line the pie dish. Roll out the remaining pastry to use as the lid and set aside.
9. Once the mixture has cooled spoon it into the pie dish. Brush the edges of the pastry with the beaten egg.
10. Place the pastry lid on top of the pie then press the edges to seal. Brush all over with the remaining beaten egg.
11. Cook in the oven for approximately 30 minutes.

TIP

- Using a metal pie dish will allow the pastry to cook through.
- Ensure the filling has completely cooled before adding it to the pie dish.

