

Q Recipe card

NAME OF DISH: CHRISTMAS LEFTOVER PIE

SERVES: 6-8

PREP TIME: 15 MINS

COOK TIME: 30-60 MINS



INGREDIENTS

999216 Fresh Ready-Roll Butter Puff Pastry

013016 Salted Butter

704032 Onions White Diced (5mm)

351032 Plain Flour

402536 Essential Chicken Stock (add any leftover gravy too for more flavour!)

255032 Chefs Selections Coarse Grain Mustard

032003 Kerrymaid Double Culinary Cream

Leftover meat such as turkey, chicken or ham

017001 Egg, for glazing

DIRECTIONS

Step 1. Melt the butter in a large frying pan over a medium heat. Fry the onion for a few minutes until soft and translucent

Step 2. Sprinkle in the flour and mix well. Cook for 2 minutes, stirring constantly. Gradually add the stock and simmer until the sauce thickens slightly. Add the mustard and cream and stir. If the sauce is too thick, add a splash of stock or water

Step 3. Take the sauce off the heat, add the leftover meat and vegetables and stir well. Season with salt and pepper, then set aside to cool completely

Step 4. Preheat the oven to 200C/180C Fan/Gas 6. Take the pastry from the fridge and cut off about a third of the pastry to use as the lid

Step 5. Roll out the larger piece of pastry to about 5mm thick on a lightly floured surface and cut out a circle (or oval or rectangle) that fits into your pie dish

Step 6. Line the pie dish with the pastry and fill with the pie mixture. Brush the pastry edges with the beaten egg

Step 7. Roll out the remaining pastry to make a lid and lay over the filling, crimping the edges with your fingers to seal. Trim away any excess pastry. Brush the top all over with the egg wash and set aside in the fridge for 10 minutes (or even overnight) to firm up

Step 8. Bake for 35–45 minutes. When the pastry is golden-brown and crisp all over, remove from the oven and allow to cool for 10 minutes, then cut into slices and serve