

Turkey & Ham Pie with Puff Pastry

If you're a fan of wanting to eat a second Christmas dinner to make the best of your leftovers, then this is the pie for you. The sauce takes a little bit of time to make, but the end result is so worth it that there might even be a discussion about which was the best dinner! Serve with some stuffing on the side if you're lucky enough to have any left and a bowl of mashed potatoes.

SERVES 6-8

75g (3oz) butter
1 large onion, finely chopped
2 carrots, diced
2 celery sticks, diced
2 tsp fresh thyme leaves
50g (2oz) plain flour, plus extra for dusting
350ml (12fl oz) chicken or turkey stock (page 78) or use up any leftover gravy
120ml (4fl oz) dry white wine
2 small leeks, trimmed and thinly sliced
100g (4oz) button mushrooms, halved
150ml (¼ pint) cream
2 tsp Dijon mustard
450g (1lb) leftover cooked turkey, cut into bite-sized pieces
275g (10oz) leftover cooked ham, cut into bite-sized pieces
500g (18oz) all-butter puff pastry, thawed if frozen
egg wash, to glaze (1 egg or yolk beaten with a splash of milk)
sea salt and freshly ground black pepper



1. Heat 25g (1oz) of the butter in a large sauté pan set over a medium heat. Add the onion, carrots, celery and thyme and sauté for 6–8 minutes, until tender but not coloured. Add the rest of the butter and allow to melt, then stir in the flour and cook for 1 minute. Whisk in the stock and/or gravy and the wine until the sauce is thickened and smooth.
2. Bring to a simmer, then add the leeks and mushrooms and cook for 3–4 minutes, until tender. Stir in the cream and mustard and cook for another minute or two, stirring. Season to taste, then remove from the heat and fold in the turkey and ham. Transfer to a 25cm (10in) pie dish (or use a large ovenproof dish if you don't have one). Leave to cool.
3. Preheat the oven to 180°C (350°F/gas mark 4).
4. Roll out the puff pastry on a lightly floured board until it's the thickness of a €1 coin and large enough to easily cover the pie dish. Brush the edge of the pie dish with egg wash, then cover with the pastry. Use a sharp knife to trim down as necessary and use a fork to lightly press around the edge to crimp it. Stamp or cut out leaves from the pastry leftovers and use to decorate the pie if liked. Brush with more egg wash and make a small hole in the middle to allow the steam to escape.
5. Bake in the oven for about 40 minutes, until the pastry is cooked through and golden brown. Serve straight to the table.