



Well it looks a lot like our experimental Christmas Pie worked! We'll be having a bit of a ?Leftovers buffet? later today. Our £5.01 Turkey Crown is still feeding us, there?s a Turkey Curry planned for tomorrow?.

Ingredients:-

Filling:-

Roughly sliced cooked Turkey & Bacon.

A Chicken Stock Pot

2 Tsp of Cornflour

100g of Water

Hot Water Pastry:-

110g of Lard

280g of Water

500g of Plain Flour (Gluten free in our case)

2 tsp salt

Egg, beaten

Sage & Onion Aspic:-

10g of powdered Gelatine

2 Tsp of Onion Salt

2 Tsp of Dried Sage

Fresh ground Black Pepper
200ml of boiling Water.

Method For the Pastry:-

- (1) In a pan add the Water, Salt and Lard and bring to a simmer.
- (2) Turn the heat off.
- (3) Add the Flour a little at a time and mix thoroughly as you go.
- (4) Once all the Flour has been combined transfer your still hot dough to a floured surface and roughly roll out.
- (5) Add dough to your pie casing and using your hands press into shape.

Method for the filling:-

- (1) Make sure you have your pastry in your casing ready.
- (2) In a jug add the Cornflour to the Water and mix well.
- (3) Add to a pan and simmer.
- (4) add the Stock pot and stir until it has dissolved.
- (5) Turn the heat off and stir in the cooked Turkey and Bacon.
- (6) Spoon into your casing while still hot.

Filling and cooking your Pie:-

- (1) Add the filling allowing a little space around the sides.
- (2) make a lid with remaining dough and press a hole through the middle.
- (3) Use a fork to press the joint firmly together.
- (4) Brush generously with beaten Egg.
- (5) Cook in a pre-heated oven for 45 minutes at 180c. If you have a probe you are looking for an internal temperature of 80c.
- (6) Remove from the oven and allow to cool.

Method for the Sage & Onion Aspic:-

- (1) Once the Pie filling has cooled mix all the ingredients in a jug.

(2) Pour through the hole in the top of the Pie to fill all the remaining spaces.

(3) Place the completed Pie in the fridge for at least a couple of hours to allow the Aspic to set before cutting.

I'd set myself up to potter with this invention thinking the the major shops would be open on Boxing Day ? Wrong! So I had a bit of a wander for the bits and bobs we didn't have in. Gelatine from one Continental Shop and Lard from another. The Sage & Onion Aspic tasted like liquid Stuffing when we were assembling the pin, which is exactly what I intended. We'll see what the finished Pie tastes like later today, but it looks pretty good so far!