

INGREDIENTS:

400g each left-over turkey and ham, roughly chopped

1 tablespoon dried tarragon

1 heaped tablespoon finely-chopped shallot

50g plain flour

50g butter

1 pint of whole milk

1 egg yolk

100ml white wine, boiled for 30 seconds

Sea salt & freshly-ground black pepper

Ready-bought puff pastry

1 egg, beaten

TIME: 60 mins

SERVING: 4-6 people



In a heavy-based pan sweat the shallot in the butter until translucent then add the flour and cook for a minute or two, stirring, and finally whisk in the egg yolk, milk, tarragon and wine. Cook over a medium flame until thickened and season generously. Fold in the pieces of ham and turkey and turn to coat then transfer to a pie dish. Heat the oven to 190C gas mark 5. Cover the pie dish with puff pastry, glaze with beaten egg, place on a baking sheet and bake for 15-20 minutes or until golden brown.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: