

**INGREDIENTS:**

500g turkey meat (mix light and dark)  
2 tablespoons finely-chopped shallots  
100g button mushrooms halved  
50g butter  
2 tablespoons Madeira or medium sherry  
2 teaspoons flour  
Sea salt  
Freshly-ground black pepper  
Tablespoon mixed fresh chopped tarragon and parsley  
1 beaten egg  
1 pack puff pastry

**TIME:** 60 mins**SERVING:** 4-6 people

Melt the butter in a heavy pan and sweat the shallots for a few minutes. Add the mushrooms, cook briskly for a minute then add the Madeira, lower the heat and cook for a further two minutes. Remove the mushrooms with a slotted spoon, allow the cooking liquid to cool slightly then whisk in the flour, stir in the herbs and season generously. Place the mushrooms and turkey in a pie dish, pour the cooking liquid over, top with puff pastry, glaze with beaten egg and bake for 25 minutes in an oven preheated to 190C gas mark 5.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**