

We actually had a Sunday roast on a Sunday, which is unusual for use. We seem to default to a roast on Wednesdays for some reason unknown to modern science?.. But the £2 worth of Turkey thigh left us with quite a bit of cooked Turkey. Again our usual resort is a curry. But pies are also goooood!

Also there;s Leeks in here - So "L" for Leeks in our Ingredients Alphabet....

Ingredients:-

Cooked Turkey thigh, cut into large cubes
4 rashers of streaky Bacon, cut into small pieces
1 large Leek, cut into disks
1 Onion, chopped
A handful of Mushrooms, chopped
Margarine / Butter
Cornflour
Salt & Pepper to season
2 cloves of Garlic, minced
Milk
1 Egg, beaten
Puff Pastry (We cheated and used shop bought Gluten free pastry!)

Method:-

(1) Sauté the Onions in Margarine until translucent and add the Garlic cooking for a further 2 minutes.
(2) Season with Salt & Pepper.
(3) Add the chopped Bacon and stir until cooked.

(4) Add the Mushrooms and then the chopped Leek.
(5) Stir gently so you don?t break the Leek up.
(6) Add the Cornflour and stir in.
(7) Add Milk a little at a time until you have a rich sauce for the pie filling.
(8) Add the cooked Turkey and gently stir until the meat is thoroughly heated.
(9) Pour the filling into an oven proof deep sided dish and cover with Pastry.
(10) Brush the pastry with an Egg wash and place in the oven at 180C.
(11) When the Pastry is golden brown you?re good to go.