



Hostingley Farm Free Range *recipes*

Turkey and Veg Pie

Ingredients

810oz/ 225300gms cooked diced turkey.
Cooked vegetables, peas, carrots, broccoli etc.
Half to three quarter pint white sauce or left over cream.
68oz/ 170225gms short crust or flaky pastry.

White Sauce

1oz / 25gms butter or margarine.
1oz / 25gms flour.
Half pint of milk.
Salt and pepper.
1 teaspoon wholegrain mustard (optional).

To make white sauce:

Melt butter or margarine in a large pan and stir in the flour and mustard.
Remove from the heat and gradually add the milk, stirring all the time.
Return the pan to the heat stirring continuously until sauce thickens.
Season to taste.

Method:

Add the turkey and vegetables to the sauce and pour the mixture into a pie dish.
Cover with the pastry and brush with a little beaten egg or milk.
Cook in a moderate oven Gas 6, 200°C, 400°F for approximately 25-35 minutes until pastry is crisp and golden brown and pie filling is hot.

Tip

To save time frozen ready made pastry and packet white sauce can be used.
Replace the vegetables with mushrooms for Turkey and Mushroom Pie.

