



Ham, leek and potato pie recipe

- Serves 6
- 20 mins to prepare and 4 hrs 00 mins to cook
- 413 calories / serving
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Ingredients

- 620g gammon joint with honey glaze
- 10g butter
- 2 large leeks, trimmed and sliced
- 1 tbsp wholegrain mustard
- 300g tub cheese sauce
- 200ml chicken stock
- 300g potato, chopped and cooked
- 1 tbsp tarragon, chopped
- 375g sheet light puff pastry
- 1 egg, beaten

Method

1. Preheat the oven to gas 3, 170°C, fan 150°C. Sit the gammon in a roasting tin, fill with cold water (about 1ltr or until it comes two-thirds of the way up) and cover with a lid or foil. Bake for 3 hrs, turning halfway, until very tender.
2. Drain and discard the liquid, return the ham to the tin and increase the oven to gas 7, 220°C, fan 200°C. Spread the honey glaze from the sachet on top of the ham and roast for 10-15 mins until sticky. Shred with 2 forks and set aside.
3. Decrease the oven to gas 6, 200°C, fan 180°C. Melt the butter in a lidded frying pan, add the leeks, cover and cook for 15 mins until soft. Add the mustard, cheese sauce and chicken stock. Cook, stirring, until the sauce is smooth.
4. Add the pulled ham, potato and tarragon. Tip into a large baking dish; brush the edges with a little water.
5. Unroll pastry and cover the pie; trim the overhanging pastry. Pierce the centre of the pastry with the tip of a knife and brush with beaten egg. Re-roll the trimmings and cut out festive shapes to decorate the pie, if you like, brush with egg. Bake for 25-30 mins until the pastry is crisp and golden.