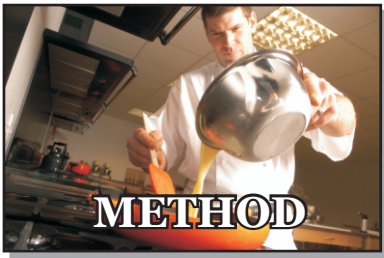


# Turkey & Ham Pie

Pastry  
100g Lard  
25g Butter  
250g Plain Flour  
125ml Water  
Salt

Filling  
100g Cooked Ham, small dice  
300g Minced Turkey  
100g Bacon  
1/2 tspn Mixed Spice  
50g Bread Soaked in Milk  
1/2 tspn Sage  
1/2 tspn Thyme  
125ml Pork Stock  
5g Gelatine  
1 Egg



1 Sift flour and salt into a bowl and make a well. Bring to boil the fat and water and pour onto the flour, mix together.

2 Mix to a smooth paste and use while still warm.

3 Cut the bacon up into small dice and add to the turkey, then add bread, herbs and spices. Dice up the ham and add to the mix, season and mix thoroughly.

4 Roll out the pastry quite thin keeping 1/4 for the top. Carefully line the greased rings then add the filling, pressing down firmly.

5 Roll the remaining pastry for the lid, eggwash the edges and place lid on sealing the pastry together. Neaten the edges and decorate.

6 Make a 1cm hole in the top and brush all over with eggwash . Cook in oven 230oc for 15 minutes then reduce heat to 150oc for 1 hour.

7 Remove rings from the pie, eggwash all over and return to the oven for 5 minutes. Remove from the oven and fill with the hot stock with gelatine dissolved. Chill when cool.