

Turkey & Mushroom Pot Pies



Serves 2

Prep 20 mins

Cook 40-45 mins

Ingredients

1 tbsp butter
1 large onion, finely chopped
4 rashers streaky bacon, chopped
140g/5oz chestnut mushroom sliced
250g/9oz turkey mince (thigh is best)
25g/1oz plain flour
200ml/7fl oz chicken stock
A few thyme sprigs, leaves picked

Topping

1/2 of 375g sheet ready rolled puff pastry
1 egg yolk, beaten

Alternative potato topping

2 large potatoes
salt & pepper
50g butter, melted

1. Heat the butter in a large pan. Add the onion & cook for 8-10 mins until softened. Add the bacon & mushrooms & cook until both are browned. Add the turkey mince, breaking up with a spoon, & cook for 5 mins more until browned.
2. Add the flour, stir for 1 min or so, then pour in the chicken stock and add the thyme. Mix well and cook over a medium heat for 1-2 mins until it boils and thickens slightly. Season to taste and set aside to cool for 10-15 mins.
3. Heat oven to 220C/200C fan/Gas 7. Once cooled, divide the turkey mixture between 2 - 3 mini pie dishes (depending on the size).
4. **If using puff pastry:** unroll the pastry and cut out the shapes of the pie dishes to sit on top. Press the edges down the side of the dishes and glaze with the egg yolk. Bake in the oven for 30 mins until golden and cooked through.
5. **If using a potato topping:** start by placing the whole unpeeled potatoes in cold water and bring to the boil. Simmer for 8 to 10 mins, drain and cool a little. Peel and coarsely grate the potatoes, toss with a little seasoning.
6. Divide the turkey mixture between 2 - 3 mini pie dishes. Top the pies with the rosti mix. Drizzle with a little melted butter on top, for a golden colour.
7. Bake for 25 - 30 mins until the rosti is cooked, crisp and golden on top.