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# ham hock and turkey pie

This delicious ham hock and turkey pie by Instagram's Fred and Butter is the perfect way to use up leftover turkey after the big day, made extra special with clotted cream.



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## Meats

100g Ham Hock – or thick cut ham

Approximately 250g cooked turkey – whatever leftovers you have

## For the sauce

25g butter

1tbsp olive oil

1 leek – finely sliced

Small bunch Fresh thyme finely sliced

2 tbsp plain flour

1 tbsp apple cider vinegar

1 1/2 cup vegetable stock (or chicken/turkey stock)

200g Roddas clotted cream

1/2 cup milk

1 1/2 tbsp mustard

Small bunch fresh tarragon roughly chopped

## For the pastry topping

Puff pastry

1 egg for glazing

1 tbsp milk for glazing

Flour for dusting

Salt and black pepper

In a large pan. Heat the butter and oil on a medium heat. Once hot add the leeks and thyme and cook gently for 10-15 minutes, so that they are very soft but not burnt. After a couple of minutes add a generous sprinkle of salt and grind of pepper.

Sprinkle the flour into the pan and stir around to absorb juices. Then add the apple cider vinegar and let it bubble for a moment or two. Then add the stock, bring to a boil and then add the Roddas Clotted Cream.

Gently simmer until you have a thick sauce.

Stir through the mustard, tarragon, ham hock and turkey.

Set aside. This can be made a day ahead.

When ready to cook the pie. Preheat the oven 200C or 180C fan. Roll out the pastry until you have enough to cover the top of your pie dish plus a little overhang.

Spoon the filling into your pie dish. There should be about a cm from the top.

Carefully drape the pastry over the top of the pie. Crimp the edges to the pie dish so that it doesn't shrink away from the sides whilst baking.

Score the pastry however you like. You can also pierce a hole in the middle of the pie to let out a little steam.

Whisk the egg and milk together. Then brush the top of the pastry with a thin even layer.

Then bake for 40-50 minutes until golden brown.

**Time:** *preparation, 30 minutes | cooking, 50 minutes*

**Makes:**

<https://www.roddas.co.uk/recipes/recipe/ham-hock-turkey-pie/>

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