In a large pan, heat the butter and oil, then add the onion, leeks, carrots and parsnips with a good pinch of salt. Cook for 15 minutes until softened a little and golden in places. Stir in the garlic and sage and cook for another minute.

Add the flour and cook out for a few minutes. Add the wine, then gradually add the stock, stirring, until incorporated. Simmer for about 10 minutes, then stir in the crème fraîche and season well. Add the turkey and ham, then remove from the heat and leave to cool completely.

Once the filling is cool, preheat the oven to 210°C (190°C fan/410°F/Gas 6).

Divide the pastry into one-third and two-third pieces. Roll out the larger piece and use it to line the oven dish, leaving 2cm (¾ inch) overhanging all the way around. Scrape in the filling and brush the overhanging pastry with beaten egg.

Roll out the smaller piece of pastry until just larger than the top of the dish and sit it on top. Press the edges together and crimp. Make a few holes in the lid, then brush the top of the pastry with beaten egg.

Bake for 40–45 minutes until deep golden and bubbling.





Turkey and ham pie

Leftovers pie is better than the main event roast in my opinion. A creamy filling with both turkey and ham, plus plenty of veg, all encased in flaky puff pastry – it doesn't get better.

Serves 6

20g (¾oz) salted butter
1 tbsp olive oil
1 large onion, sliced
2 leeks, cut into slices about 1cm (½ inch) thick
2 large carrots, cut into slices about 1cm (½ inch) thick
2 parsnips, cut into slices about 1cm (½ inch) thick
3 garlic cloves, sliced
10g (⅓oz) sage leaves, shredded
2 tbsp plain (all-purpose) flour, plus extra for dusting
200ml (7fl oz) white wine
700ml (1¼ pints) Turkey Stock (page 88) or chicken stock
100g (3½oz) crème fraîche (heavy cream)
400g (14oz) left-over turkey, cut into chunks
200g (7oz) left-over roast ham, cut into chunks
800g (1¾lb) puff pastry
1 small free-range egg, beaten
salt and black pepper

20 x 30-cm (8 x 12-inch) oven dish

Recipe continues overleaf.