

Savoury Roll It Pastry Recipes

Roll It



Hand Made

All Butter Pastry

Ham & Leek Pie

1 375g pack of Roll It Shortcrust Pastry

2tbsp	Butter	100ml	Kilbeg Dairies Crème Fraiche
1	Large Onion (finely chopped)	2tbsp	Wholegrain Mustard
3	Leeks (finely sliced)	200g	Cooked Ham
300ml	Chicken or Ham Stock	1	Egg (for glazing)

Heat a large frying pan, melt the butter, then add the onion and leeks. Cover, then very gently cook for 15 mins until soft. Add the potatoes after 5 mins cooking

Stir in the flour, turn up the heat, then add the stock, stirring until the mix thickens a little

Take off the heat, then stir in the crème fraîche, mustard and ham. Season to taste, then cool, if you have time. Spoon the mix into a large pie dish

Heat oven to 220C/fan 200C/gas 7

Roll out the pastry on a floured surface to the thickness of 4mm

Follow the sealing a pie on the tips section

Glaze the pastry top with an egg wash

Bake in the oven for 15 minutes or until the pastry top is a lovely golden brown

Mairéad Finnegay

