



A LONG ESTABLISHED FAMILY FIRM

Close House Farm Otley Road Skipton BD23 6DR
Telephone: 01756 792491 or 794484 Fax: 01756 791696

E-mail: worldsfinest@tncook.co.uk Internet: www.tncook.co.uk

Registered in England No. 1182390 VAT Reg No. 180 9855 28

THE WORLD'S FINEST RANGE COOKERS

Christmas Festive Pie by David Pengelly

Ingredients

Filling

450g (1 lb) Pork and leek sausages, skinned
1 Small onion, finely chopped
Chopped dried apricots and fresh cranberries
Chopped parsley
300g (10 oz.) Chicken fillets, cooked
55g (2 oz.) Fresh breadcrumbs or a sage and onion stuffing mix
1 Egg, beaten

Pastry

450g (1 lb) Plain flour
1 Tsp. Salt
170g (6 oz.) Lard
140ml (5 fl. oz.) Water

Make the pastry

- Place the lard and water into a saucepan and gently heat together, remove from the heat and add to the flour, mix well to form a pastry.
- Use two thirds of the pastry to line an AGA game pie tin (or 500g / 2 lb. loaf tin) and save the rest (covered) for the lid.

Assemble and bake

- In a bowl mix the sausage meat, onion, parsley, dried fruit and breadcrumbs.
- Use two thirds of the sausage meat in the base, then layer the cooked chicken fillets and cover with the remaining sausage meat.
- Brush the pastry edges and cover with the pastry lid, egg wash.
- **AGA:** bake on the roasting oven floor for approximately one hour until golden brown (you may need to add the cold shelf after 40 minutes or so to stop it over-browning).
- **Everhot:** place into the oven (set at 240°C) with the oven shelf on the floor and cook for approximately one hour until golden brown.
- Cool, then cut in to slices to serve.