



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Cheesy Leek Pithivier by David Pengelly

### Ingredients

- 1 Large potato, peeled and diced
- 55g (2 oz.) Butter
- 3 Leeks, washed, sliced and drained
- 2 Tsp. chopped chives
- 85g (3 oz.) cheddar, grated
- 85g (3 oz.) gruyere, grated
- 500g Pack puff pastry (or 2 pre-rolled sheets)
- 1 Egg, beaten (for the egg-wash)

### Method

- Cook the potato in boiling water until just tender, melt the butter in a frying pan and cook the leeks until soft but not browned.
- Tip the leeks into a bowl and add the potato then leave to cool.
- Once cooled, stir in the cheeses and chives, season well.
- Roll the pastry into two circles one 23cm (9") and one 25cm (10").
- Place the smaller pastry circle onto a sheet of bake-o-glide on a baking tray.
- Spoon the filling onto the pastry and leave a border of approximately 2.5cm (1") around the edge.
- Drape the larger pastry circle over the top and press and seal the edges.
- To decorate score a pattern of radiating lines from the centre to the edge.
- Brush with egg wash.

**AGA (2, 3 and 4 oven):** Bake on the floor of the roasting oven for approximately 30 minutes until well risen and golden.

**Everhot:** set the oven to around 220°C-230°C and bake on the lowest shelf for approximately 30 minutes - until well risen and golden. (If you use a baking stone – put this on the floor of the oven at least an hour before cooking and bake [on the bake-o-glide] directly on the stone.)