



A LONG ESTABLISHED FAMILY FIRM

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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 1 kg / 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.