

Turkey, Mushroom & Artichoke Pie



R & J Mazza
GLOBE ARTICHOKES

Perfect recipe to make with Christmas left-overs!

Ingredients

2 sheets of shortcrust pastry,
2 sheets of puff pastry,

2 tablespoons oil,
1 onion, chopped,
200g shortcut bacon rashers, chopped
250g mushrooms, sliced,
2 cloves garlic, chopped,

200g artichokes hearts, sliced,
250g turkey meat, cooked & chopped,
420g canned corn kennels, drained,
3 cups chicken stock,

½ cup plain flour,
Salt & cracked pepper, to taste,

1 tablespoon sesame seeds, if preferred
1 egg, lightly beaten



How to Prepare

1. Preheat oven to 200°C.
2. Brush 26cm pie dish with oil, and line with shortcrust pastry.
3. Place oil in pan, heat and add onion, bacon, mushrooms and garlic. Sauté until onion and mushrooms are soft.
4. Add artichokes hearts, turkey, corn and 2½ cups chicken stock. Bring to the boil, then simmer for 5 mins.
5. Mix plain flour with remaining ½ cup chicken stock and add to pot mixing well to avoid any lumps. Add salt and pepper to taste. When mixture has thickened, remove from heat and cool until it is warm.
6. Spoon mixture into pie dish. Brush edges with egg. Place puff pastry sheets on top to cover and pinch or press edges together with a fork and trim.
7. Brush top of pie with beaten egg and sprinkle with sesame seeds. Prick the top of the pie with a fork or place a pie funnel in the centre, for the steam to escape.
8. Bake in oven for 35-40 minutes or until golden.

