



Turkey Farmer's Pie



Ingredients (Serves 4-6)

- 1 tbsp vegetable oil
- 1 onion, chopped
- 2 garlic cloves, finely chopped
- 2 medium sized carrots, chopped into small dice
- 160g piece of swede, peeled, chopped into small dice
- 2 tbsp tomato puree
- 1 tsp Worcester sauce
- few fresh rosemary leaves, finely chopped
- 8 fresh sage leaves, finely chopped
- 275ml chicken stock
- 500g cold cooked turkey thigh/leg, finely chopped
- 1 tbs cornflour mixed with a little water to make a paste
- sprig fresh tarragon (optional), finely chopped
- handful of fresh parsley, chopped
- salt and freshly ground black pepper

For the mash topping

- 1kg potatoes, peeled, halved or quartered
- 25g butter
- 100ml milk, warmed
- salt and white pepper
- 25g Cheddar cheese, finely grated
- a few fresh sage leaves to garnish

Method

Heat the vegetable oil in a large pan, add the onions and fry gently until lightly golden, add the garlic, carrots and swede and fry gently for a further 3 minutes, stirring occasionally.

Add the tomatoes puree and cook for 2 minutes, stirring all the time. Add the Worcester sauce, rosemary, sage and chicken stock, stir to mix and simmer for 10 minutes.

Stir in the cooked turkey leg meat and heat through, then thicken the sauce by adding a little of the cornflour mixture at a time, stirring constantly, until the sauce reaches a gravy-like consistency. Add the tarragon, parsley and salt and pepper to taste. Tip the meat mixture into an ovenproof dish.

For the mash, boil the potatoes until tender (approximately 10 minutes).

Drain into a colander and allow the steam to come off for 5 minutes.

Place back in the pan in which they were cooked and add the warm milk and butter, then mash until smooth. Season with salt and white pepper to taste.

Dollop the mash over the meat mixture and spread until it is all evenly covered. Use a fork to create a rough texture then sprinkle over the grated cheese. Press in a few sage leaves to decorate.

Put into the oven 200C / 400F Gas 6 and cook for around 30 minutes until piping hot and the mashed potato top is golden and crisp.