

Easy-to-prepare meals and accompanying drinks

# Turkey, Leek And Stilton Pie

BY RACHEL  
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REPURPOSING LEFTOVERS IS SURELY ONE OF THE MOST ENJOYABLE KITCHEN ACTIVITIES, and there's nothing more magical than turning turkey leftovers into a comforting dish to soothe during the post-Christmas slump. Not only does this recipe use up leftover turkey, but it also sees off any dry, crumbly bits of blue cheese that might be lingering from the Christmas Day cheeseboard.

## Serves 4

- 40g butter
- 40g plain flour
- 400ml turkey stock (or chicken/vegetable stock)
- 1 large leek, sliced and thoroughly rinsed
- 200–400g leftover turkey, pulled off the carcass
- 320g ready-made puff pastry
- 40g blue cheese, crumbled
- 1tbsp crème fraîche or double cream (optional)
- ½tsp freshly ground pepper
- 1 egg, beaten

1. Preheat the oven to 200C.
2. Melt the butter in a pan, on a medium heat. Add the plain flour and stir, to create the base of a roux.
3. Stir on a low-medium heat for 1 minute, until the colour changes from a pale, buttery yellow to a slightly darker straw colour—don't let it brown though!



4. Add one ladle of stock and stir it vigorously with a wooden spoon until it's all been absorbed.
5. Now add the rest of the stock, ladle by ladle, stirring constantly until you have a smooth sauce.
6. Once all the stock has been added, heat it until just below-simmering, always stirring. This will slightly thicken the sauce. Now remove it from the heat.
7. Start the leeks cooking by putting them in a covered, microwavable dish with a splash of water for 1 minute. Alternatively, steam

8. Drain the leeks and add them to the sauce, along with the blue cheese, leftover turkey, pepper and cream or crème fraîche, if you're using it.
9. Divide the pie filling between four ovenproof dishes, or tip it into a four-

- person pie dish.
10. Roll the pastry and cut it to form a lid for the dish or dishes. Lay it on top and use your fingers to crimp the edges.
11. Brush the pastry with the egg and put in the oven for 20 minutes, until the puff-pastry lid is risen and golden.

## TIPS...

There's no need to season this recipe with salt—blue cheeses like Stilton already have a very high salt content.

# A Touch Of Sparkle

THE BATTLE OF THE BUBBLES IS ON. As part of ongoing “investigations”, my granddad initiates a blind tasting on Christmas Day each year—he browses for bottles of champagne, prosecco, cava and sparkling wine around the £8–£15 mark. Not once in the past five years has the champagne won our vote, and when you start browsing sparkling wines round a similar price point, you find bottles with real finesse.

**The Wine Society's Crémant du Jura** is great value—dry and light with apple notes. **Corney & Barrow's Sparkling Blanc de Blancs** is also a stalwart—an elegant



and well-balanced fizz, as is **Prosecco Cavatina from Roberson Wine**, which drops in value at case price.

So when it comes to splashing out on Christmas fizz this year, explore the great bottles within the sparkling-wine category instead.

## RACHEL RECOMMENDS...

■ **Crémant du Jura Brut, Domaine de Montbourgeau NV**, The Wine

Society, £11.95

■ **Sparkling Blanc de Blancs NV**, Corney & Barrow, £12.50

■ **NV Prosecco Spumante di Conegliano Extra Dry DOCG**, Azienda Frassinelli, Davis Bell McCraith, £10.99



## LAST ORDERS BEFORE CHRISTMAS

- **Corney & Barrow: Monday, December 14** (020 7265 2430)  
Free delivery on orders over £100 and £7.50 for orders under.
- **The Wine Society: Friday (midnight), December 18** (01438 741 177)  
Free delivery on orders over £75 and £5 for orders under.
- **Davis Bell McCraith: Monday 14 December** (0117 3709 930)  
Delivery at a flat fee of £6.99.
- **Roberson Wine: Friday 18 December** (check nearer the time!)  
(020 7381 7870) Free delivery on orders over £100 and £7.50 for orders under.

pudding  
of the  
Month



## Christmas Pudding Ice Cream

Serves 4

- 200g leftover Christmas pudding
- 500g vanilla custard
- Optional: caramel sauce

1. Crumble the leftover Christmas pudding into little chunks about the size of a Malteser.
2. Stir the Christmas pudding into the custard.
3. Pour the mixture into an ice-cream maker and churn according to instructions. (Alternatively, pour into an empty litre ice-cream container and put straight into the freezer. Chill for 20 minutes and then stir every half hour until the ice cream has firmly frozen).
4. Serve with optional caramel sauce. ■

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## BOOK



**Party-Perfect Bites** by Milli Taylor, Amazon, £12.79. The best canapé book out there.

## BUDGET



**Traditional Enamel bake ware**, Lakeland, from £2.49. A bargain option to Falconware.

## BLOW-OUT



**The Christmas Silver Sixpence**, £20, Royal Mint. Sure, £20 is a big mark-up on a sixpence, but think of the luck it'll bring when you find it in the Christmas pud.