

HAM AND LEEK PIE

THREE LEEKS, TRIMMED AND CUT INTO CHUNKS OR SLICES,
A COUPLE OF TABLESPOONS OF WHITE WINE OR VERMOUTH
HALF A STOCK CUBE
40G BUTTER
40G PLAIN FLOUR
A TEASPOON OF MILD MUSTARD
200ML MILK
GROUND PEPPER AND SALT
200G CHOPPED HAM
SHEET OF PASTRY.

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METHOD

Put the leeks in a pan with wine or vermouth, stock cube and enough water to cover, bring to a boil then bubble for about 10 minutes until they are tender. Meanwhile in a second pan, melt the butter then whisk in the flour and mustard and cook out for a couple of minutes.

By now the leeks should be cooked, so drain them over a jug and keep the water. Whisk the milk gradually into the butter-flour roux until it is thickened then gradually add in the reserved leek water, whisking until you get to a thickish saucy consistency (add more water if you need to).

Simmer for a few minutes, then stir in the leeks and season. It'll need plenty of pepper but probably not much salt, if any, because of the stock cube and ham. Stir in the ham, pour into an ovenproof dish (stoneware, enamel, metal - it matters not) then pop on a pastry lid.

This can just be placed on top and crimped around the edges of the dish, or you can cut a strip to go around the edge of the dish, brush it with water and then put on the rest of the pastry sheet.

Bake at 200C for about 20minutes until golden and crispy. Serve with steamed leafy green veg such as cabbage or kale.

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