

MUTTON AND TURNIP PIE

The filling for this simple pie is slow-cooked to help the flavours of the mutton and the vegetables combine. Serve on a cold day with buttered cabbage, boiled potatoes or mashed swede and enjoy with a fruity red wine.

SERVES: 6

INGREDIENTS

- 1kg (2.2lb) neck fillet of mutton, cut into rough 2cm pieces
- Plain flour for dusting
- 2 large onions, peeled and finely chopped
- Vegetable oil for frying
- A small sprig of rosemary
- Salt & Freshly ground black pepper
- 1.5 litres (2 1/2 pints) chicken or lamb stock
- 425g (1lb) turnips, peeled and cut into rough 2-3 cm chunks
- 350g (12oz) puff pastry, rolled to about 1cm (1/2 cm) thick
- 1 egg, beaten

METHOD

1. Pre-heat the oven to 200°C, Gas 6, 400°C.
2. Season the pieces of mutton and dust generously with about a tbsp or so of flour.
3. Heat the vegetable oil in a heavy-bottomed saucepan and fry the pieces of mutton and onions without colouring them too much, for 3-4 minutes.
4. Add the rosemary and stock, bring to the boil and simmer gently for about 1 1/2 -2 hours until the mutton is soft and tender.
5. Add the turnips. Cover with a lid and add a little boiled water if necessary. Simmer for about 15 minutes until the turnips are cooked. Remove from heat and leave to cool.
6. Meanwhile cut the pastry a little larger than the pie dish or dishes if you are making individual pies. 6 When the mutton mixture is cooled transfer it to your pie dish.
7. Brush the edges of the pastry with some egg and lay the pastry on the dish, pressing the edges onto the rim.
8. Cut a slit about 2-3cms (1") in the centre to let the steam out or for a larger pie use a pie funnel. 9 Bake the pie for 40-45 minutes until golden.