



# Turkey and Fennel Pie

Make this to use up turkey leftovers. The fennel and lemon give a lovely light taste to this pie.



Easy



30 minutes prep time



1 Pie



40 minutes bake time



## Ingredients

- 1 x Jus-Rol™ Puff Pastry Block
- 2 tbsp olive oil
- 2 leeks washed, trimmed and cut into 2.5cm lengths
- 1 bulb fennel halved and sliced
- 1 lemon juice and rind
- 500g cooked turkey diced
- 4 tbsp creme fraiche
- 125ml white wine
- Beaten egg to glaze
- A few sprigs of thyme

## Equipment required

Pie Dish  
Rolling Pin

## Method

- 1 Heat oil in pan and gently sauté leeks until just soft, add fennel and cook for further 5-8 minutes. Stir in juice and rind of lemon, then leaves from the thyme and the wine, bring to boil and then simmer for 2-3 mins. Add the turkey and crème fraiche, stir well and allow to cool.
- 2 Preheat oven to 220°C (200°C fan assisted), Gas Mark 7. Place cooled filling in a pie dish, roll out pastry large enough to cover the dish with some to spare. Trim strips from the edge of the pastry approx. 2 cm/1" wide, brush dish rim with beaten egg and place pastry strips on top to form a pastry rim.
- 3 Brush rim with beaten egg, carefully place large piece of pastry over dish, press edges together firmly and trim off excess with a sharp knife. Knock up edges and flute if desired, make a small hole in centre of lid to allow steam to escape. Brush with beaten egg and sprinkle with flaked almonds, bake for 25 minutes until pastry risen and golden.