

Country ham pie

Ingredients

- 2x375g/13oz packs chilled ready rolled puff pastry
- 2 cloves garlic, peeled and crushed
- 115g/4oz unsalted butter, melted
- 175g/6oz strong cheddar cheese, grated
- 115g/4oz fresh white bread crumbs
- 3 tbsp freshly chopped chives
- 350g/12oz best quality cooked ham, roughly chopped
- 290ml/½ pint soured cream
- salt and freshly ground black pepper
- 1 lemon, juice only
- beaten egg, to glaze

Preparation method

1. Preheat the oven to 200C/400F/Gas 6.
2. Cut just over half of one pack of the pastry and roll out to a rectangle about a 20p coin thickness and 28x28cm/11x11in on a lightly floured chopping or pastry board. Lay the pastry base onto a baking sheet and prick well with a fork.
3. Bake the pastry base in the oven for 10-15 minutes until golden brown and crisp. Set aside to cool.
4. Meanwhile prepare the filling. Melt the butter with the garlic and allow to cool slightly. In a medium-sized bowl mix the melted butter and garlic, cheese and breadcrumbs together.
5. When the base is cooked and cool, scatter half the cheese mixture onto the base. Leave a border of at least 2.5cm/1in.
6. Sprinkle over the chopped ham, soured cream and chives.
7. Tip the remaining cheese mixture over evenly and sprinkle with the lemon juice. Season lightly with salt and pepper.
8. Roll out the remaining packet of pastry 5cm/2in larger than the base.
9. Use the beaten egg to glaze the border and place the remaining pastry square over the top. Trim to fit and scallop the edges with a knife, glaze the top and decorate with any remaining pastry.
10. Bake for 25-30 minutes until the pastry is golden brown and crisp. Serve.

30 mins to 1 hour

preparation time

30 mins to 1 hour

cooking time

Serves 8-10

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