



Veal and Ham Pie with a lemon and thyme roux

Ingredients:

Trimmed diced shoulder of veal 1lb
Diced ham ½ lb
Diced onion
Garlic
Button mushrooms (optional)
Splash white wine
Salt and pepper pinch

Roux:

Knob of butter
White flour
½ pint whole milk
Thyme
Rind of one lemon
2 bay leaves

Method:

For the roux:

Melt the butter on a low heat and sieve the flour stirring into a smooth thick paste. Gradually add the milk stirring all the time, once this starts to thicken add the rest of the milk. Don't allow it to stick in the pan. Once the roux is thick and creamy remove from the heat add the lemon thyme and bay leaves.

While the roux cools sweat the onion down in a little butter with the garlic and lightly brown the veal.

Add the ham, quartered button mushrooms and a splash of white wine and simmer. Season as required.

Transfer to a pie dish and cover with the roux (remove the bay leaves).

Top with puff pastry (cheat) and wash with beaten egg. Bake in moderate oven until pastry is golden.



A traditional pie - hearty and filling