

## **Turkey & Ham Pie**

**6 Portions**

### **Ingredients**

**¼ kilo Diced Turkey**  
**60 gm Chopped Ham**  
**½ Diced Onion**  
**½ Teaspoon oregano**  
**½ Teaspoon Olive Oil**  
**½ clove of garlic**  
**½ Pint of White Sauce**  
**30 gm Plain Flour**  
**½ Pint Milk**  
**30 gm Margarine**  
**½ Pastry Sheet**

### **Method**

- Peel & chop onion & ham
- Fry in a little oil with garlic & herbs
- Add the turkey, cook for a few minutes
- Make the white sauce, melt the margarine in a pan stir in seasoning & flour.
- Gradually add the milk stirring constantly until the mixture thickens & starts to bubble.
- Gently cook for at least 10 minutes.
- Take off the heat & mix with the pie filling.
- Spread the filling over ½ of the pastry sheet
- Fold & crimp the edges
- Place on parchment paper & cook for 30/40 minutes at 180 degrees

**This dish is featured in the spring 2015 Menu**

## **Winter Hotpot**

**6 Portions**

### **Ingredients**

**3 Potatoes**  
**120 gm Diced Carrot & Swede**  
**½ Small Leek**  
**½ Teaspoon Tarragon**  
**1 Small Tin Of Chopped Tomatoes**  
**¾ Pint of Vegetable Stock**

### **Method**

- Fry leeks, diced carrots & swede
- Add tarragon, tomatoes & vegetable stock
- Drain off any excess fluid
- Par boil potatoes, then slice
- Layer over vegetables
- Bake at 200 degrees until potatoes are golden brown

**This dish is featured in the spring 2015 Menu**



**Oaty & Apple & Sultana Crumble**  
5 portions

**Ingredients**

1 Small Tin of Apples  
250gm Plain Flour  
50 gm Margarine  
12 ½ gm Porridge Oats  
40 gm Sugar  
25 gm Sultanas

**Method**

1. Rub the margarine into the flour
2. Add the sugar until the mixture resembles breadcrumbs
3. Drain the apples and place in a baking tin with the sultanas
4. Spread the crumble mix over the apples and sultanas
5. Top with oats
6. Bake in an oven at 180 degrees for 20 minutes

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**Funky Fruit Rockcakes**  
4 Portions

**Ingredients**

150 gm Self raising flour  
100 gm margarine  
½ egg  
35 gm sugar  
25 ml milk  
½ tsp dried apricots  
Drop of vanilla essence  
A few halved glace cherries

**Method**

1. Beat together sugar and margarine
2. Put in egg, add flour and vanilla essence
3. Add milk if too thick
4. Add the apricots and cherries
5. Make into a biscuit shape and place on parchment paper onto a tin
6. Bake in an oven at 180 degrees for 20 minutes, then leave to cool

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