

INGREDIENTS:

- 1 plump pheasant
- 2 large leeks
- 40g butter
- 1 tablespoon fresh chopped chives
- 150ml double cream
- 4 tablespoons white wine
- Sea salt
- Freshly-ground black pepper
- Half a pack of puff pastry
- 1 beaten egg

TIME: 1.5 hours**SERVING:** 4 people

Season the pheasant well and roast at 190C gas mark 5 for 25 minutes. Once cool enough to handle skin and remove all meat from the bones, chop roughly and pack it into a pie dish. Trim away the tough green tops of the leeks, slit them lengthways to wash out any soil and slice very finely. Heat the butter in a pan and once melted add the leeks, turn well to coat, cover firmly and cook over a very low heat for 15 minutes, shaking occasionally. Heat the wine in a small pan until reduced by half. Strain off any excess liquid from the leeks and return to the pan with the cream, wine, chives and plenty of salt and pepper. Cook gently for two or three minutes to thicken slightly then pour over the pheasant. Place the pie dish on a baking sheet. Roll the pastry out to a size which will generously cover the dish, place over the dish, press down firmly around the rim, brush with beaten egg, make a small steam hole in the centre and bake in an oven preheated to 180C gas mark 4 for 20 minutes. Trim off excess pastry with a sharp knife once cooked.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: