

INGREDIENTS:

500g strong white bread
flour

325g hand-hot water

Seven-gram sachet of dried
yeast

10g salt, three leeks, finely
shredded

40g butter, two garlic
cloves, finely chopped

two beaten eggs, 100g
crème fraiche

200g shredded ham

Sea salt, freshly-ground
black pepper

TIME: 2 Hour**SERVING:** 4 people

Place the flour, yeast and salt in a bowl, add the water, pull together to form a dough, turn onto a lightly-floured work surface and knead for about eight minutes. Flour the dough well, return to the cleaned bowl, cover with a cloth and leave in a warm place for an hour. Melt the butter in a heavy pan and sweat the leeks and garlic until soft then add the crème fraiche and eggs and cook for a minute or two. Season well, stir in the ham and leave to cool. Roll out the dough to cover a 13 inch by nine inch baking sheet, cover and leave to rise for 30 minutes then top with the leek and ham mixture and bake in an oven preheated to 220C gas mark 7 for 20 minutes. Cool completely before cutting into individual servings.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: