

Cheat's pies (with shop-bought pastry)



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Pies by Donna Hay



CHICKEN

POT-ROASTED CHICKEN AND TARRAGON

Serves 8

- 85g unsalted butter, chopped and softened • 3 cloves garlic, crushed
- 1 tsp finely grated lemon rind • 1.5kg whole chicken • 1 tbsp extra-virgin olive oil • 2 onions, finely chopped • 2 carrots, peeled and chopped • 2 stalks celery, trimmed and sliced • Sea salt and cracked black pepper • 150g pearl barley • 625ml chicken stock • Small handful tarragon leaves, finely chopped • 2 x 375g sheets frozen puff pastry, thawed • 1 egg, lightly beaten

- 1 Preheat oven to 200C/Gas 6. Place the butter, garlic and lemon rind in a small bowl and mix to combine. Carefully loosen the skin of the chicken at the breast with your fingers. Push the butter mixture under the skin. Tie the legs together with kitchen string and set aside.
- 2 Heat the oil in a large, heavy-based ovenproof saucepan over medium heat. Add the onion, carrot and celery and cook for 8 minutes or until softened. Add the salt, pepper, barley and stock, and stir to combine.
- 3 Add the chicken, breast-side-up, bring to a simmer and cover with a tight-fitting lid. Transfer to the oven and cook for 1 hour.
- 4 Remove the chicken from the pan and set aside to cool for 10 minutes. Cover the barley mixture and set aside. Remove and discard the chicken skin. Shred the meat and stir into the barley mixture with the tarragon.
- 5 Increase the oven temperature to 220C/Gas 7. Lightly grease 2 x 16cm round pie dishes. Using one sheet of the pastry, line the dishes and trim the edges. Fill with the chicken mixture. Cut the remaining pastry sheet into 30 x 2cm-wide strips. Brush the pie edges with egg and top with the strips, overlapping to create a lattice pattern. Trim, press the edges and brush the lattice with egg.
- 6 Place the pies on an oven tray and cook for 15 minutes. Reduce the oven temperature to 180C/Gas 4 and bake for a further 15 minutes or until golden. Serve.



DUCK

JUNIPER AND SHERRY DUCK WITH CHESTNUTS

Makes 2

- 4 x 325g duck legs (with thigh attached) • Sea salt and cracked black pepper • 1 onion, thinly sliced • 4 cloves garlic, crushed
- 1 tbsp tomato paste • 1 tbsp juniper berries • 6 sprigs thyme
- 250ml Pedro Ximénez sherry • 250ml chicken stock • 240g can cooked chestnuts, chopped • 2 x 375g sheets frozen puff pastry, thawed • 1 egg, lightly beaten • 6 sage leaves

- 1 Preheat oven to 180C/Gas 4. Place a large nonstick frying pan over high heat. Sprinkle the duck with salt and pepper and cook, skin-side down, for 2-3 minutes. Turn and cook for a further 3 minutes or until browned. Place the duck in a deep-sided roasting pan and set aside.
- 2 Drain all but 1 tbsp of fat from the frying pan. Reduce the heat to medium and add the onion and garlic. Cook for 4 minutes.
- 3 Add the tomato paste, juniper, thyme, sherry and stock. Stir to combine and bring to a simmer. Pour into the pan with the duck and add the chestnuts. Cover tightly with aluminium foil and roast for 1½ hours.
- 4 Remove the duck from the liquid and set aside. Remove and discard the thyme sprigs. Transfer the liquid to a medium saucepan over high heat. Bring to the boil and cook for 10 minutes or until reduced and syrupy. Remove and discard the skin from the duck. Shred the meat and return to the liquid. Stir to combine and set aside.
- 5 Increase oven temperature to 200C/Gas 6. From each sheet of pastry cut 1 x 15cm x 36cm rectangle and 1 x 12cm x 36cm rectangle. Line two large oven trays with nonstick baking paper. Place one small rectangle on each tray and top with the duck mixture, leaving a 2cm border. Brush the edges with egg and top with the remaining pastry. Press to seal, trim the edges and brush the pies with egg. Make three incisions in each pie and top with three sage leaves, pressing on and brushing with egg to secure. Bake for 40 minutes or until golden.



BEEF

BRAISED BEEF CHEEK AND GREEN PEPPERCORN

Serves 6-8

- 1 tbsp extra-virgin olive oil • 4 x 150g beef cheeks, trimmed • Sea salt and cracked black pepper • 6 shallots, halved • 1 tbsp tomato paste • 60ml vincotto • 1 litre chicken stock • 1 sprig bay leaves (about 6 leaves) • 1 tbsp green peppercorns in brine, plus 2 tbsp brining liquid • 80ml single cream • Handful curly parsley leaves, chopped • 2 x 375g sheets frozen puff pastry, thawed • 1 egg • 1 tbsp single cream, extra

1 Preheat oven to 180C/Gas 4. Heat the oil in a large, heavy-based ovenproof saucepan over medium heat. Sprinkle the beef with salt and pepper and cook for 3-4 minutes each side or until well browned. Remove from the pan and set aside. Add the shallots to the pan and cook, stirring, for 4 minutes. Add the tomato paste and vincotto and cook for 2 minutes. Add the stock and bay leaves and return the beef to the pan. Stir to combine and bring to a simmer. Cover with a tight-fitting lid and transfer to the oven. Cook for 1½ hours or until the beef is tender.

2 Remove the beef from the liquid and set aside. Discard the bay leaves. Place the liquid over high heat, bring to the boil for 12-15 minutes or until reduced. Shred the beef and return to the pan with the peppercorns, brining liquid, cream and parsley. Stir to combine; set aside.

3 Increase the oven temperature to 220C/Gas 7. Lightly grease a 24cm round pie dish and line with one sheet of the pastry, trimming the edges.

4 Fill with the beef mixture. Place the egg and extra cream in a bowl and whisk to combine. Brush the pie edge of the pie with a little of the egg mixture and top with the remaining pastry. Trim, crimp the edges with the handle of a spoon and brush the pastry with the egg mixture. Cut 3 x 4cm petals from the excess pastry, arrange on the pie and brush with the egg mixture. Cut a small cross in the centre of the pie and place on an oven tray. Cook for 10 minutes. Reduce the temperature to 180C/Gas 4 and cook for a further 20 minutes. Stand for 5 minutes before serving.



VEGGIE

PARSNIP COLCANNON AND SMOKED MOZZARELLA

Makes 4

- 1 large Sebago (starchy) potato (300g), peeled and chopped • 2 large parsnips (300g), peeled and chopped • 1 tbsp extra-virgin olive oil • 150g speck, rind removed and chopped • 50g unsalted butter, chopped • 1 leek, trimmed and sliced into rounds • 1 bunch (200g) cavolo nero, stalks removed and leaves chopped • 1 tbsp Dijon mustard • 60ml milk • 150g smoked mozzarella, chopped • 2 x 375g sheets frozen puff pastry, thawed • 1 egg, lightly beaten • Cracked black pepper, to serve

1 Preheat oven to 200C/Gas 6. Place the potato and parsnip in a large saucepan of cold salted water. Bring to the boil and cook for 15 minutes or until tender. Drain well, crush with a fork and set aside.

2 Heat the oil in a large nonstick frying pan over high heat. Add the speck and cook, stirring, for 4 minutes or until crisp. Remove with a slotted spoon and set aside. Add the butter and leek to the pan and cook for 5 minutes or until soft. Add the cavolo nero and cook, tossing, until wilted. Return the speck to the pan. Add the mixture to the parsnip mash with the mustard and milk and mix to combine. Add the mozzarella and mix until just combined.

3 Cut 4 x 18cm rounds from the pastry. Divide the filling between the rounds, leaving a 2cm border. Brush the edges with egg and fold the pastry over to enclose, pressing to seal. Brush the pies with egg. Make three incisions in each pie.

4 Place on an oven tray lined with nonstick baking paper and cook for 20 minutes or until puffed and golden. Sprinkle with pepper to serve.

For more Donna Hay recipes, visit donnahay.com.au

Fish pies by Mat Follas

PHOTOGRAPHS Steve Painter



SHOP-BOUGHT PASTRY



FISH

PARSLEY AND PLAICE PUFF PASTRY

Serves 4

- 8 rashers smoked streaky bacon (optional), sliced into squares
- 1 brown onion, peeled and diced • 2 garlic cloves, peeled and thinly sliced • 50g butter • 1 litre fish stock • 3 medium potatoes, peeled and diced into 5mm cubes • 100ml double cream • 50g grated gruyère cheese • Large bunch of fresh flat-leaf parsley, finely chopped • Salt
- 1 tsp ground white pepper • 1 tsp cornflour • 600g plaice fillet, skinned, boned and roughly chopped • 350g ready-made puff pastry • 1 egg, beaten

1 Put the bacon, onion and garlic in a large saucepan with a little butter (or use all of the butter if you do not use bacon in this recipe). Fry over a gentle heat until the onion and garlic are translucent and the bacon is cooked and just starting to brown. Add the fish stock and bring to a rolling simmer. Continue to simmer until the stock has reduced by half.
2 Add the potatoes and simmer for 5 minutes, then add the cream, cheese and parsley and simmer for another 5 minutes. Stir and taste. Add a pinch of salt, if needed, and the white pepper. Mix the cornflour with a spoonful or two of the sauce, then add this back in and stir through to thicken it. Let the sauce cool completely, then add the plaice and set in the fridge.
3 Preheat the oven to 180C/Gas 4. Roll out 200g of the pastry on a lightly floured surface to a thickness of about 3mm and cover the bottom and sides of a deep, 30cm round casserole dish. Prick the base of the pastry all over with a fork to allow steam to escape and stop it from puffing up. Cover the base with foil and fill with baking beans, then bake in the preheated oven for 10 minutes. Remove from the oven, take out the beads and the foil, then glaze with beaten egg and bake for a second time, for 2 minutes, to seal the pastry. Reduce the heat of the oven to 160C/Gas 3.
4 Roll out the remaining pastry on a lightly floured surface to a thickness of about 3mm. Fill the pie base with the chilled pie mixture, then cover with the pastry. Using the leftover pastry, make fish and seafood shapes to decorate the top. Glaze with beaten egg and bake for 40 minutes.
5 Serve while hot with salad or new potatoes, if desired.

SALMON AND DILL PITHIVIER

Serves 4

- Small bunch of fresh dill, finely chopped, stems discarded • 400g salmon, diced into bite-sized pieces • 2 pinches of sea salt flakes
- 250g ready-made puff pastry • 1 egg, beaten • 1 tsp English mustard
- Handful of fresh spinach leaves • mixed green salad, to serve

1 Preheat the oven to 180C/Gas 4. Mix the dill and salmon together with a couple of pinches of sea salt in a large mixing bowl. Set aside.
2 Roll out the pastry on a cool, lightly floured surface to about a 4mm thickness. You should be able to cut eight circles from the pastry using a 6.5cm round pastry cutter.
3 Cut four squares of baking parchment slightly bigger than the pastry circles and place four of the circles on them. Glaze the outer edges of these circles with the beaten egg to a width of about 2.5cm from the edge. Put ¼ tsp of mustard in the unglazed area in the middle of each and spread, before placing several spinach leaves on top to form a base. Place one quarter of the salmon and dill mixture on top to form a mound.
4 Gently stretch the centre of the unused pastry discs then carefully cover the mounds, sealing the pastry at the glazed edges. Use a fork to squeeze the edges together and trim off any excess pastry using the pastry cutter.
5 Glaze the pastry with the beaten egg and, once the glaze has dried, use a sharp knife to carefully score a spiral pattern on the tops of each pithivier.
6 Transfer each pithivier on its square of baking parchment to a baking sheet and bake in the preheated oven for 15 minutes.
7 Serve immediately with a mixed green salad. ■

Extracted from *Fish – Delicious Recipes for Fish and Shellfish* by Mat Follas (£14.99, Ryland Peters & Small)

FISH

ASPARAGUS AND BABY LEEK TART

Serves 6

- 400g asparagus
- 6 baby leeks
- Salt and black pepper
- 320g ready-rolled all-butter puff pastry
- 250g full-fat cream cheese
- 1 medium egg
- 1 medium egg yolk
- 20g parmesan or vegetarian Italian-style hard cheese, grated
- 1 tsp finely grated lemon zest
- 1 tbsp chopped flat-leaf parsley, plus extra to serve
- 1 tbsp chopped tarragon, plus extra to serve
- 1 thyme sprig, leaves only
- 25g pine kernels
- 1 tbsp extra-virgin olive oil

- 1 Trim the asparagus and leeks and blanch in boiling salted water for 2 minutes. Drain through a colander and run under cold water to stop the cooking process. Cut any fatter leeks and asparagus spears in half and leave to dry on kitchen roll.
- 2 Preheat the oven to 190C/Gas 5 and place a solid baking sheet on the middle shelf to heat up.
- 3 Unroll the pastry onto a sheet of baking parchment on top of another baking sheet. Using the point of a sharp knife, score a 2cm border around the pastry sheet. Prick the middle of the pastry with a fork and slide the baking sheet into the oven on top of the hot sheet. Cook for 10-15 minutes until pale golden.
- 4 Meanwhile, prepare the filling. Tip the cream cheese into a bowl, add the egg, egg yolk, grated cheese, lemon zest and chopped parsley and tarragon. Season and beat until smooth and thoroughly combined.
- 5 Spread the cream cheese mixture into the pastry case and top with the leeks and asparagus. Scatter with the thyme leaves and pine kernels and drizzle with the olive oil. Return to the oven for 25-30 minutes, turning the sheet around halfway through, so that the tart browns evenly.
- 6 Leave to cool slightly before scattering with extra herbs. ➔



BEETROOT AND RED ONION TARTE TATIN

Serves 4-6

- 500g small beetroot (in a bunch if possible)
- Salt and black pepper
- 500g small red onions
- 15g butter
- 2 tbsp olive oil
- 2 garlic cloves, sliced
- 3 thyme sprigs
- 1 tbsp soft light brown sugar
- 1 tbsp balsamic vinegar
- 320g puff pastry
- Plain flour, for dusting

To serve

- 2 tbsp capers, drained
- 1 tbsp olive oil
- 2 thyme sprigs
- 75g crumbly goat's cheese

1 Trim the stalks and leaves from the beetroots and set aside. Wash the beetroots and cook whole in boiling salted water for about 30 minutes or until tender. Drain, cool and peel. Cut into quarters. 2 Preheat the oven to 190C/Gas 5. Peel and quarter the red onions, leaving them attached at the root. Over a medium heat, melt the butter with the olive oil in an ovenproof 22cm sauté pan. Add the onions, cut-side down, and cook for 2 minutes. Flip them over and arrange the beetroot quarters in the gaps. Poke the garlic slices among the veggies and scatter the thyme on top. 3 Season, scatter over the sugar and drizzle with balsamic. Cook for a further minute while you roll out the pastry on a lightly floured surface until 2-3mm thick. Cut into a disc the same size as the top of the pan. Lay the pastry on the vegetables, with the pan still on the heat, and tuck it in around the edges. Cut a small steam hole in the top and cook over a medium-high heat for a further minute, then transfer the pan to the oven. Cook on the middle shelf for 30 minutes until the pastry is puffed and golden. 4 Leave the tart to rest in the tin for 2-3 minutes before inverting onto a plate. Fry the capers in the oil until crisp. Add the thyme and cook for 20 seconds. Spoon over the tarte tatin, scatter with goat's cheese and serve warm.





ROASTED BROCCOLI AND ASPARAGUS WITH PEANUTS AND SPICY SAUCE

Serves 4

- 300g trimmed broccoli
- 250g asparagus, trimmed
- 1 tbsp sunflower oil
- 50g peanuts or cashews (unsalted)
- 2 tsp sesame seeds

For the dressing

- ½ tsp sunflower oil
- 1 tsp grated ginger
- 1 small garlic clove, crushed
- 2 tbsp soy sauce
- 1 tbsp chilli sauce
- 1 tbsp sesame oil

1 Preheat the oven to 180C/Gas 4. Arrange the broccoli and asparagus on a baking tray in a single layer, drizzle with 1 tbsp sunflower oil and toast in the oven for 5 minutes. Roughly chop the nuts, tip onto another tray and toast alongside the veg for 2-3 minutes until golden.
2 Scatter the veg with sesame seeds and roast for another 8-10 minutes until the veg has just

started to turn golden and char at the edges.
3 Meanwhile, prepare the dressing. Spoon the sunflower oil into a small frying pan, add the grated ginger and crushed garlic and cook over a medium heat for about 30 seconds – just long enough to take the heat out of the garlic but not to brown it. Slide the pan off the heat and add the remaining dressing ingredients.
4 Pour the dressing over the roasted veggies, scatter with nuts and leave to cool slightly and absorb the flavours before serving.

SUGAR SNAPS WITH CHILLI AND MINT

Serves 4

- 1 red chilli, deseeded and finely sliced
- 2 mint sprigs, shredded
- Juice of 1 lime
- 3 tbsp fruity olive oil
- 250g sugar snap peas
- 1 fat garlic clove, sliced
- Salt and freshly ground black pepper
- Sea salt flakes, to serve

1 Combine the sliced chilli, mint, lime juice and 2 tbsp olive oil in a bowl. Season with salt and freshly ground black pepper. Trim the sugar snap peas.
2 Heat the remaining 1 tbsp oil in a large frying pan over a high heat. Add the sliced garlic and cook for 20 seconds to soften. Add the sugar snaps and cook quickly over a high heat, tossing them in the pan, until they blister and lightly char.
3 Tip onto a serving plate and spoon over the dressing. Season with a pinch of sea salt flakes and serve immediately. ➤





HOT AND SOUR CARROT AND CHICKPEA SALAD WITH PRESERVED LEMON

Serves 4-6

- 500g carrots (about 5 medium carrots)
- 4 spring onions
- 1 green chilli, deseeded
- 1 small preserved lemon, skin only
- 1 small bunch dill, roughly chopped
- 1 small bunch coriander, roughly chopped
- 4 tbsp fruity olive oil
- 1 tbsp lemon juice, or to taste
- 2 tsp rose harissa paste, or to taste
- 2 tsp pomegranate molasses or honey
- ½ tsp sumac
- Salt and freshly ground black pepper
- ½ tsp ground cumin
- ½ tsp ground coriander
- ¼ tsp cayenne pepper
- 200g tinned chickpeas, drained
- 3 tbsp mixed seeds (pumpkin, sunflower, sesame, linseed)
- Flatbreads, to serve

1 Peel the carrots and cut into fine matchsticks, either by hand or by using a food processor, and place in a large mixing bowl. Trim and slice the spring onions and add to the bowl. Slice the green chilli and skin of the preserved lemon (you will not need to use the flesh) and add to the bowl along with the chopped herbs.

2 To make the dressing, combine 3 tbsp olive oil, the lemon juice, harissa, pomegranate

molasses and sumac in a bowl and season well. Taste and add more harissa for extra kick or lemon juice for extra zip. Stir the dressing into the carrots and leave the salad to sit for 10 minutes to allow the flavours to mingle.

3 Heat the remaining 1 tbsp olive oil in a frying pan, add the cumin, coriander, cayenne and chickpeas and cook over a medium heat for 2-3 minutes until the chickpeas start to crisp. Add the mixed seeds, cook for another minute and stir into the salad. Serve at room temperature with warm flatbreads.

RIBOLLITA

Serves 6

- 1 large onion
- 2 celery sticks
- 1 leek
- 2 carrots
- 2 tbsp olive oil
- 2 fat garlic cloves, crushed
- 1 tbsp tomato puree
- 400g tin chopped tomatoes
- 750-850ml vegetable stock
- 1 bay leaf
- 1 rosemary sprig
- Salt and freshly ground black pepper
- 400g tin cannellini beans, rinsed
- 2 thick slices day-old sourdough bread (about 1cm thick), torn into pieces
- 200g cavolo nero, washed and shredded
- Extra-virgin olive oil, to serve
- Grated parmesan cheese, to serve

1 Chop the onion, celery, leek and carrots into dice and tip into a large saucepan. Add the olive oil and cook over a low-medium heat for about 10 minutes until softened, stirring from time to time. Add the garlic and tomato puree, mix well and cook for a further minute.

2 Pour the chopped tomatoes into the pan, add 500ml stock, the bay leaf and rosemary sprig, season well and bring to a gentle simmer. Half-cover the pan and cook for 30 minutes to soften the tomatoes and vegetables. Add the cannellini beans and cook for a further 20 minutes.

3 Add the remaining stock and bread, and cook for about 10 minutes until the bread has broken down and thickened the soup. Add the cavolo nero and continue cooking until tender and wilted.

4 Serve in bowls with a good drizzle of extra-virgin olive oil and some grated cheese on top of each. ■

Extracted from *Eat More Veg* by Annie Rigg (National Trust Books, £14.99), with photographs by Nassima Rothacker

