



# Turkey & Ham pie

**Start Date: 1/17/2021 11:00 AM**

**End Date: 1/17/2021 12:00 PM**



Turkey & ham pie .

We have never met a pie we didn't like! Our pies and puddings courses were probably our most popular and we can't wait to get them up and running again. We'll bring together turkey, ham and leeks in a creamy sauce and if you fancy it we can pep it up with a spot of mustard. We'll then show you how to line a pie dish ( a real pie has a bottom!) fill, top, crimp and glaze your pastry.

Note &ndash; because of the time allowed, this session will use ready-made pastry. You can join Brian before the session on his pastry making workshop or if you have your own recipe, please feel free to make ahead.

Please note this an interactive Zoom cookery session from the comfort of your own kitchen.

We'll send a shopping list and tell you what equipment you'll need one week before your session. They will be standard kitchen items you would normally find at home. We'll also send you the recipes and a work plan. The recipes will serve two; for the sake of your classmates and fluency of the session, please don't attempt to cook more than two portions.

The day before your event we'll send you a ZOOM invite, so make sure you have the app downloaded.

At the agreed time, we'll fling open our kitchen doors and let you in so we can cook together!

It's one ticket per person and places are limited so that everyone gets the most out of the session and the opportunity to ask questions.