



Rich pheasant and ham pie ***by The Game Chef***

Serves 6

INGREDIENTS

3tbsp olive oil
3 carrots, diced
1/2 swede, diced
1 large white onion, diced
1 leek, finely sliced
3 sticks of celery, finely sliced
1tbsp fennel seeds
100g butter
80g flour
100ml. fino sherry
1lt. chicken/game stock
400ml double cream
6 pheasant breasts, sliced into 1 inch pieces
300g chopped cooked ham
2tbsp English mustard
2tbsp chopped tarragon
Salt and pepper
1 sheet of ready rolled all butter puff pastry

METHOD

- Gently fry the vegetables and fennel seeds in the olive oil for 15 minutes until soft and yielding.
- Add the butter, and when melted, stir in the flour.
- Allow to cook for a further minute, then add the sherry, stirring well.
- Gradually add the chicken stock until you have a smooth sauce, then stir in the cream.
- Bring to the boil and season to taste.
- Add the pheasant, ham, mustard and tarragon, and transfer to a pie dish.
- Top with the puff pastry and bake for 30-40 minutes at 200c.
- Serve with spring greens, mash and a good white or red burgundy.