



• Recipes: Liz O'Keefe • Photography: Food & Foto

Ham pie

Serves 4-6

- 600g cooked ham joint, roughly chopped
- 250g strong flour, plus extra for dusting
- 250g chilled butter, chopped into small cubes, plus 1 tbsp for frying
- 1 egg yolk, plus 1 egg
- 4 onions, chopped
- 2 garlic cloves, sliced
- 400ml milk
- 450g potatoes, unpeeled and chopped
- 15g chives, snipped
- salt and black pepper

Sift the flour into a large bowl, then add the butter cubes to the flour with a pinch of salt. Mix with a spoon. Using fingers and thumbs, swiftly rub the butter into the flour, until the butter is fully integrated and the mixture looks like breadcrumbs. Mix in the egg yolk and 125ml of ice-cold water. Knead on a floured surface for 5 mins, until smooth. Wrap in cling film and chill for 1 hr.

Preheat the oven to 200°C/gas mark 6. Add the 1 tbsp butter to a large saucepan, and sauté the onions and garlic for 10

mins, until softened. Add the milk, 100ml water, then the potatoes, and bring to the boil. Cook for 10 mins. Add the ham and chives, season with pepper, and cook for 5 mins. Allow to cool.

In the meantime, roll out the pastry on a surface dusted with flour, to fit the top of a 1 litre dish. Fill the dish with the ham filling and top with the pastry, then trim away any excess. Whisk the egg in a small tub, then brush the top of the pastry with it. Bake the pie for 20 mins, until the pastry is puffed and golden, then serve.