

Corn Beef and Leeks Pie

Courtesy of Chef Morreale | Farmer's Bottega

Ingredients

- 1 pastry for 9" single crust pie
- 1 lb cooked corn beef cut into bitsize pieces
- 4 slices of cooked ham
- 4 leeks chopped
- 1 onion chopped
- Salt and pepper
- Pinch ground mace
- 1 1/4 cup chicken stock
- 1 tbs milk
- 1/2 cup heavy cream

Directions

1. Preheat oven 350•
2. In a 1/2 qt casserole dish layer the corn beef, ham, leeks, and onions. A couple times until each until dish is full
3. Season each layer with salt and pepper and mace.
4. Pour beef stock over layers. And dampen the edges of the dish.
5. Roll the pie pastry out large enough to cover the top of the dish and place over the casserole dish.
6. Crimp the side with fork and trim excess from the edges.
7. Cut a round hole in center of pastry. Roll the scraps and cut into strips. Use the strips to form a design and place lightly over the hole.
8. Brush entire top with milk.
9. Bake for 25 minutes in preheated oven.
10. If the edges start get too dark, cover the edges with aluminum foil.
11. While the pie is baking... Heat the cream over low heat.
12. Remove the pie after finished and lift the design from the hole and pour the cream into the hole and replace the design.
13. Let the pie stand for 15 minutes then serve.

