

Rosti Topped Turkey Pie

Serves 18 adults
/25 children

Ingredients

2kg Bernard Matthews Diced Turkey Thigh
2x830g cans condensed Mushroom soup
500g diced onion
300g sliced celery
400g sliced carrots
200g green beans, halved

Topping

2.5kg potatoes
300g onions, finely chopped
Seasoning
Oil

Method

1. Set the oven to 200°C/400°F/Gas Mark 6.
2. To make the filling pour the soup and whisk in 750ml water into a saucepan and add the onion, celery and carrots. Slowly bring to the boil, then reduce the heat and simmer gently for 20 minutes stirring occasionally. Stir in the turkey and simmer for a further 10-15 minutes, until the turkey has just cooked through. Remove the pan from the heat and stir in the green beans. Pour into a casserole dish.
3. Peel the potatoes and then grate coarsely, rinse in cold water and drain thoroughly. Mix with onion and season with salt and pepper then spread over the turkey filling. Brush or spray with a little oil.
4. Place the dish on a baking tray and bake in the centre of the oven for 30-35 minutes, or until the topping is golden. Remove from the oven and serve immediately.

TIP

If preferred, use puff or short crust pastry, rather than the rosti topping

