Shepherd Pie

Ingredients

500g lean lamb mince

* 1 onion, finely chopped
* 1 large carrot, peeled and grated
* 1 celery stick, finely chopped
* 1 tbsp tomato purée
* 1 tsp Worcestershire sauce
* 1 tsp dried mixed herbs
* 350ml hot stock, made with a stock cube
* 1 tbsp plain flour
* 900g floury potatoes, peeled and cut into small chunks
* 100ml semi-skimmed milk, warmed
* 25g butter

Method

1. Fry the meat and vegetables: Heat a large, heavy-based pan until hot, then add the minced lamband vegetables, and fry, stirring occasionally to break up any lumps, for 5 minutes or until lightly browned all over. Meanwhile, stir the tomato purée, Worcestershire sauce and mixed herbs into the stock. Sprinkle the flour over the beef and vegetables.

2. Add the stock: Stir the flavoured stock into the mince. Bring to the boil, then reduce the heat, cover and cook gently for 15 minutes. Season to taste.

3. Cook the potatoes: While the mince is cooking, cook the potatoes in a pan of boiling water for 10 minutes or until tender. Drain the potatoes, then mash with the warmed milk and the butter. Season. Preheat the grill to medium. For a vegetable mash, replace some of the potatoes with swede, carrots or parsnips, or add some chopped spring onions or lightly cooked sliced leeks to the mashed potato.

4. Brown the topping: Spoon the mince mixture into a large, warm ovenproof dish. Spread the mashed potato over the top and fluff up with a fork. Put under the grill to brown lightly and crisp the top.

## Chicken and Broccoli Pie

## Ingredients

* 175g/6oz [plain flour](https://www.bbc.co.uk/food/plain_flour)
* pinch [salt](https://www.bbc.co.uk/food/salt)
* 85g/3oz [butter](https://www.bbc.co.uk/food/butter), cubed
* 2–3 tbsp cold water
* 1 tbsp vegetable oil
* 8 [skinless boneless chicken thighs](https://www.bbcgoodfood.com/glossary/chicken-glossary)
* 8 rashers [smoked streaky bacon,](https://www.bbcgoodfood.com/glossary/bacon-glossary) cut into large pieces
* 1 [onion,](https://www.bbcgoodfood.com/glossary/onion-glossary) halved and sliced
* 1 Broccoli diced
* handful of [thyme](https://www.bbcgoodfood.com/glossary/thyme-glossary) sprigs
* 2 tbsp [plain flour](https://www.bbcgoodfood.com/glossary/flour-glossary)
* 400ml chicken stock
* 200ml [milk](https://www.bbcgoodfood.com/glossary/milk-glossary)
* 1 [egg,](https://www.bbcgoodfood.com/glossary/egg-glossary) beaten

### Method

STEP 1

make the pastry: Put the flour and salt in a large bowl and add the cubes of butter. Use your fingertips to rub the butter into the flour until you have a mixture that resembles coarse breadcrumbs with no large lumps of butter remaining. Try to work quickly so that it does not become greasy. Using a table knife, stir in just enough of the cold water to bind the dough together. You should always start with 1-2 tablespoons and add more if absolutely needed (shorter pastry will have a better texture, though can be a bit crumbly to work with). Gently knead the pastry on a clean work surface until it just comes together.

STEP 2

Heat the oil in a large, non-stick [frying pan](https://www.bbcgoodfood.com/content/top-five-non-stick-frying-pans). Season the chicken thighs and fry for 5-8 mins until golden brown, turning occasionally. You may need to do this in two batches, depending on the size of your pan.

Lift the chicken onto a plate and tip the bacon pieces into the pan. Fry for 5 mins until crisp. Add the onion, mushrooms and thyme sprigs, then fry on a high heat for another 3 mins until the onions start to colour. Tip the flour into the pan and cook, stirring, for 1 min.

STEP 3

With the pan off the heat, gradually stir or [whisk](https://www.bbcgoodfood.com/content/top-five-whisks) in the chicken stock, followed by the milk, then add the chicken back to the pan.

STEP 4

Bring to the boil, then simmer for 30 mins. Spoon the filling into a large pie or baking dish (approx. 20 x 30cm) with a lip and leave to cool.

STEP 5

Heat the oven to 220C/200C fan/gas 7. On a floured surface, [roll](https://www.bbcgoodfood.com/content/test-best-rolling-pins) the pastry to the thickness of two £1 coins. Cut a long strip as wide as the rim of the pie dish and, using a little of the beaten egg, fix to the edge of the pie dish. Brush with beaten egg, then lift the rest of the pastry over the pie, using the rolling pin to help. Gently press the edges with your fingers and trim with a [sharp knife](https://www.bbcgoodfood.com/content/top-five-cooks-knives).

STEP 6

Brush lightly with egg to glaze, then bake for 30 mins or until the pastry is risen and dark golden brown.

## Apple Crumble

## **Ingredients**

### For the filling

* 70g/2½oz unsalted [butter](https://www.bbc.co.uk/food/butter)
* 100g/3½oz [brown sugar](https://www.bbc.co.uk/food/brown_sugar)
* 6-8 [apples](https://www.bbc.co.uk/food/apple) (a mixture of cooking and eating varieties), peeled, cored, cut into 2cm/¾in chunks

### For the topping

* 300g/10½oz [plain flour](https://www.bbc.co.uk/food/plain_flour)
* 200g/7oz cold [butter](https://www.bbc.co.uk/food/butter), cubed
* pinch ground [cinnamon](https://www.bbc.co.uk/food/cinnamon)
* 150g/5oz [demerara sugar](https://www.bbc.co.uk/food/demerara_sugar)
* 100g/3½oz porridge [oats](https://www.bbc.co.uk/food/oats)

## **Method**

1. Preheat the oven to 180C/160 Fan/Gas 4.
2. For the filling, place a casserole or flameproof baking dish over a medium heat. Add the butter and the sugar and stir until melted and well combined.
3. Increase the heat and continue to cook until the mixture has darkened in colour and started to caramelise (take care you don’t burn the mixture or it will taste bitter).
4. Add the chopped apples and stir to coat them in the mixture. Continue to cook for 6-8 minutes, or until softened, over a low heat then return the heat to medium and keep cooking until the apple chunks are completely tender. Set the caramelised apples aside to cool while you make the topping.
5. For the topping, put the flour in a large mixing bowl. Using your fingertips, rub the cold butter into the flour until the mixture resembles breadcrumbs. Gently stir in the remaining topping ingredients until well combined.
6. Sprinkle the crumble mixture evenly on top of the apple filling. Bake in the oven for 30-35 minutes, or until the filling is piping hot and the crumble is golden-brown all over. Serve with custard or cream.

Pumpkin Pie

## ***Ingredients***

## *For the pastry*

## *• 225g cold unsalted butter , chopped into small pieces*

## *• 350g plain flour*

## *• 50g icing sugar*

## *• 1 large egg yolk (save the white for brushing the pastry)*

## *For the filling*

* 1 large butternut squash , quartered and seeds reserved
* ¼ teaspoon ground nutmeg
* ¼ teaspoon ground ginger
* ¼ teaspoon ground cinnamon
* 4 tablespoons maple syrup
* 6 tablespoons caster sugar
* 3 large free-range eggs, beaten
* 200 ml double cream

## ***Method***

1. Preheat the oven to 200ºC/400ºF/gas 6..
2. Put the butter and flour blend until the mixture resembles damp breadcrumbs by rubbing the butter and flour together in a big bowl with your fingertips. Add the sugar and stir to combine.
3. Whisk the egg yolk with 2 tbsp cold water, and drizzle over the flour mixture. blend the mixture, keep going until it starts to form larger clumps. If the mixture seems too dry, add a little more water a tsp or 2 at a time, but no more than 3 tsp in total.
4. Tip out onto a work surface and briefly knead the dough to bring it together into a smooth ball. Avoid overworking or it will become tough. Flatten the dough into a puck shape and wrap well in cling film.
5. Lay the squash in a baking tray. Sprinkle with the nutmeg, ginger and cinnamon and drizzle with the maple syrup. Cover the tray tightly with a double layer of tinfoil and bake for 45 minutes until soft. Reduce the oven to 180ºC/350ºF/gas 4.
6. Allow the pieces of squash to cool, then scoop out the flesh. You should have about 600g of cooked squash flesh. Don't forget to scrape out the bits in the tray and the maple syrup. Put in a food processor and whiz until smooth. Transfer to a bowl. Add 2 tablespoons of the sugar and the eggs. Mix well and stir in the cream.
7. Fill the cooled tart case with the mix and bake for 45 minutes. Meanwhile, wash the stringy bits of squash off the seeds, dry them and lay them flat on a tray. Sprinkle with the remaining sugar and place in the oven with the pie for the last 10 minutes until crispy.
8. Remove the tart from the oven. Sprinkle with the seeds when cool. Serve with cream or ice cream, if you're feeling naughty.

Cheese & Potato Pie

Ingredients

* 1 kg  potatoes, peeled and chopped into similar sized chunks
* 100g leek, finely shredded
* 20g fresh breadcrumbs
* 100g unsalted butter, plus extra for greasing
* 300g extra mature cheddar, coarsely grated
* 50g red Leicester cheese, coarsely grated
* 100ml full fat milk, warmed
* 1/4 tsp cayenne pepper
* 2 tsp English mustard powder
* 1 egg yolk, beaten
* Sea salt and freshly ground pepper

Method

1. Preheat the oven to 180C.

2. Boil the potatoes in salted water until soft (about 15 minutes). Meanwhile, cook the leeks in 30g of the butter until soft.

3. Grease a casserole dish and sprinkle with breadcrumbs to create a crunchy base.

4. When the potatoes are ready mash well then mix in the warmed milk, mustard, cayenne pepper, remaining butter and beaten eggs. Season well.

5. Add the softened leeks and all but 75g of the grated cheddar

6. Fill the prepared dish with the potato mixture.

7. Sprinkle over the remaining cheese, including the red leicester.

8. Bake for 20-25minutes until bubbling and golden.

Leave to rest for 5 minutes then serve.

**Cherry Pie**

## **Ingredients**

### For the pie filling

* 900g black [cherry](https://www.bbc.co.uk/food/cherry)

### For the pastry

* 250g [plain flour](https://www.bbc.co.uk/food/plain_flour), plus extra for dusting
* 175g fridge-cold unsalted [butter](https://www.bbc.co.uk/food/butter), cut into cubes
* 1 tbsp [caster sugar](https://www.bbc.co.uk/food/caster_sugar), plus 2 tsp for topping
* 1 large free-range [egg](https://www.bbc.co.uk/food/egg), beaten
* 1 tbsp cold water

## **Method**

1. Make the pastry, mix the flour, butter and sugar together until the mixture resembles fine breadcrumbs.
2. Mix together the beaten egg and water. Set aside one tablespoon of this mixture to use as a glaze. Gradually add the remaining egg and water until the mixture comes together as a dough.
3. Roll out the pastry onto a lightly floured work surface Cut two or three long strips from the edges of the pastry (2.5cmwide).
4. Brush the rim of the pie dish with a little of the reserved beaten egg. Lay the strips of pastry onto the rim of the pie dish, overlapping the strips slightly at the joins. (This will make a thicker edge for crimping.) Brush the pastry rim with more of the beaten egg.
5. Gently lift the rolled pastry, using the rolling pin, and place on top of the cherry filling. Press the pastry down at the edges to seal the layers of pastry together. Trim off any excess pastry, then crimp the edges with your fingertips.
6. Transfer the pie dish to a baking tray and chill in the fridge for 30 minutes.
7. Preheat the oven to 200C/400F/Gas 6.
8. When the pie has chilled, brush the pastry lid with the remaining beaten egg and sprinkle over the remaining two teaspoons of sugar. Using a sharp knife, cut a small cross in the centre of the pie lid.
9. Bake the pie in the oven for 25-30 minutes, then reduce the oven temperature to 180C/350F/Gas 4 and continue to cook for a further 15-20 minutes, or until the pastry is golden-brown and the pie filling is bubbling.