



Mushroom, Leek and Blue Cheese Pies

Serves 6

SUMMARY

Pies are a great asset to any aspiring cook's recipe book. This is a beautiful recipe with bold flavours and wonderful textures. Can be made as 6 small pies or a large pie, depending on preference and availability of pie tins.



INGREDIENTS

1.5kg Sweet Potato
250g Potato
250g Leeks
200g Mushrooms
150ml White Wine
150g Unsalted Butter

2 Cloves Garlic
200ml Milk
250g Blue Cheese
2g Nutmeg
2g Salt
6 Small Pastry Pie shells

METHOD

1. Line the small pie shells with foil and cooking beans then blind bake for 15 minutes. Remove the foil and the beans and cook for a further 5 minutes or until the pastry is cooked.
2. Wash and chop the leeks and mushrooms. Chop the garlic into small pieces. Melt the butter in a pan and gently fry the chopped leeks, mushrooms and garlic for 5-10 minutes until softened.
3. Peel and chop the sweet and regular potatoes and add to a pan of water. Cook for 25 minutes or until soft then drain.





4. Pour the white wine into the leeks and mushrooms and leave to bubble away for 5 minutes. Add the milk, season and simmer gently for 5-6 minutes.
5. Combine all ingredients into the pie shells, spreading evenly between all shells.
6. Crumble in the Blue Cheese into each pie. Grate the Nutmeg and sprinkle a dash over each pie to finish.
7. Bake pies in the oven 15 to 20 minutes then serve.

Blind baking is the process of baking a pie without the filling and helps to curtail a soggy pastry bottom when ingredients is added. Cooking beans can be found at cooking shops.

