

Recipes from our pub kitchen

By Amanda Pritchett

Celeriac, sage and mushroom pie

The weather can still be quite cold in February, and this pie is warming, using meaty celeriac and mushrooms. The pastry is based on a Delia Smith recipe, it's pretty simple, and she has some good tutorials for this online. It can also be made with suet if you like a bit of animal fat with your vegetables. It's a good idea to drink dry cider with this pie. It is very nice made with pheasant breast and pheasant stock instead of the mushrooms. The recipe is for individual 16 cm diameter round pie dishes, or you could use a large dish with a 1.2 litre capacity.

Ingredients for 4

800g celeriac

8 sage leaves chopped and few extra for the tops of the pies

Olive oil, salt and pepper

300 g chestnut mushrooms halved or sliced thickly

Sauce

40g butter

2 onions finely chopped

2 cloves of garlic chopped

4 sage leaves chopped

35g plain flour

240 ml cider

600ml vegetable and dried mushroom stock

1.5 tsp Dijon mustard

50 ml double cream

Small pinch nutmeg, 1/2 tsp salt, black pepper

Method

Peel and cut the celeriac into smallish, pointed wedges about 2cm x 4cm, toss in olive oil, sage and seasoning and roast covered in foil until tender and lightly browned.

Quickly sauté the mushrooms in oil in a hot pan to lightly brown them and season them.

Sweat the onions, garlic and sage in the butter with a lid and a pinch of salt.

Add the flour and cook the roux until sandy, before adding the cider and reducing it down to a third.

Stir in the stock and simmer for about 10 mins until thickened.

Add the cream and mustard and season with a pinch of nutmeg, salt and pepper.

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Adjust the consistency with a little more stock if it's too thick. It should be like single cream.

Fill the pie dishes with the celeriac, mushrooms and sauce.

Cover with flaky pastry - you will need approx. 90g pastry per dish.

For the flaky pastry - makes 400 g

135 g butter - frozen in a block or frozen grated suet

200g 00 or plain flour

Pinch of Salt

Iced water - approx. 50 - 70 ml

Method

Grate the butter into the flour on the coarse holes.

Mix in the salt and cut the butter in with a knife, just to break it up a bit more and distribute evenly through the flour.

Add the iced water bit by bit until it comes together into a ball of dough and cut it into 4 pieces.

Roll each portion into a ball, flatten and wrap in clingfilm - do it quickly and lightly.

To serve

Roll a pastry circle out to an even 18cm circle by rolling and turning.

Make an egg wash with 3 yolks beaten with a fork

Brush the edges of the pie dish with egg wash, lay over the pastry and crimp the edges on the outside edge of the dish.

Make a hole in the middle of the pie and egg wash, then dip 3 sage leaves in the egg wash and place near the centre.

Bake for 15-20mins at 200c and serve with greens.