



Tips for Cooking your Turkey, Cranberry & Sausage Pie

Prepare your Pie:

1. Make sure your pie is fully defrosted. Bring to room temperature. Preheat your oven to 180°C or Gas Mark 4.
2. Remove all packaging but keep the pie in its foil jacket.
3. Break 1 egg into a bowl and whisk. Egg wash the pie top with a pastry brush.
4. Sprinkle 1g of dried sage on the egg washed pie and place in the oven. (This step is optional)

Cook your Pie:

Roasting times vary with ovens and are approximate.

1. Place egg washed pie in a pre-heated oven at 180°C for 40 - 45 minutes. The pie should reach 75°C before taking out of the oven and leaving to stand for 8-12 minutes before slicing.
2. Slice into quarters equal sizes and enjoy. Be careful of the juices they will be hot.

This pie can be eaten hot or cold.

If you have them - use turkey or chicken giblets for delicious gravy:

1. Place giblets in a small casserole dish with celery, carrot, half an onion and bunch of herbs, (thyme, basil and parsley go well!)
2. Cover with cold water and place in the oven along with the cockerel and cook for the same time and temperature. Simple!
3. Once the cockerel is resting out of the oven and roasting pan, use the giblets and the stock you have made to deglaze the pan with some wine and a little sugar.
4. Bring the juices to a sizzle, reduce, strain and serve.

