

# Lyburn cheese, leek and mushroom pithivier, watercress salad

**Serves 4**

*Ingredients:*

*2 large or 3 small leeks, sliced*

*60g butter*

*150ml white wine*

*250g chestnut mushrooms, quartered*

*2 cloves of garlic, crushed*

*100g Lyburn Winchester cheese, coarsely grated*

*75ml crème fraîche*

*A few sprigs of tarragon leaves, chopped*

*Salt and freshly cracked black pepper*

*For the salad: 2 bunches watercress, 2 tsp rape seed oil, ½ tsp cider vinegar s&p*

*500g block puff pastry*

*1 egg*

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## **For the salad:**

2 bunches watercress

2 tsp rape seed oil

½ tsp cider vinegar s&p

### **For the filling**

Melt the butter in a large frying pan on a high heat and cook the mushrooms and leeks until soft with all excess liquid evaporated

Add the garlic and cook for 1 minute, stirring frequently

Then add the wine and reduce again until no liquid is left in the pan

Transfer to a bowl and allow to cool

Once cool stir through the cheese, crème fraiche and tarragon

Season to taste with salt and freshly cracked black pepper

### **To assemble**

Roll out the puff pastry to the thickness of a £1 coin

Using a plate, pan lid or anything else in your kitchen between 20 to 22cm in diameter cut out two circles making one circle 3-4cm larger in diameter than the other

Place the smaller of the two circles onto a non-stick baking sheet

Preheat the oven to 200C and bake for 20 to 25 minutes, or until the pastry is crisp and golden brown and the filling piping hot

Serve with the tossed watercress salad

Pile the filling into the centre and spread out evenly leaving a 2-3cm border around the edges

Brush the border with beaten egg, place the second thicker circle on top and press the edges together

Using the back of a cutlery knife or a fork press down around the edges to seal further

Brush the pithivier with beaten egg and using a sharp knife score the top layer of pastry into a design without cutting through to the filling

If the pastry is soft chill in the refrigerator for 10 to 20 minutes