

Turkey/Chicken + Mushroom Pie

Left over Turkey/ 1 Large chicken breast
1 Can Condensed Mushroom soup
1 Pkt Puff Pastry
Egg for Glazing

Method

Preheat the oven - 220 C

1. Divide the pastry into 2 pieces.
2. Roll out 1 piece and line a pie plate.
3. Mix together the soup and the diced turkey/chicken.
4. Place filling in pie and wet around the edge of the pastry.
5. Roll out 2nd piece of pastry and cover the filling.
6. Trim the pastry and decorate the edge.
7. Glaze with beaten egg and bake for 25-30 mins until golden brown.

Yule Log

1 Swiss Roll
300g Sieved Icing Sugar
150g Soft Marg/butter
1 Tblsp Sieved Cocoa powder
Christmas cake decorations
Rectangular Cake Board

Method

1. Cream together the icing sugar and marg/butter until soft
2. Put aside 2 Tblsp white buttercream.
3. Add cocoa to the main mixture and stir carefully until all combined.
4. Cut a piece diagonally from the Swiss roll and place with the main piece on the cake board so that it looks like a branch from a tree.
5. Cover the Swiss roll with the chocolate buttercream leaving the ends uncovered.
6. Using the white buttercream cover the ends of the Swiss roll.
7. Using a fork mark the log to look like tree bark.
8. Decorate and dust with icing sugar.

Ps Bleach your dish cloth!!!