

ROLLRIGHT, POTATO AND LEEK PITHIVIER

INGREDIENTS

1kg fairly large potatoes, preferably waxy ones (eg charlotte or desiree)
Salt
100g unsmoked bacon lardons, or chopped thick-cut bacon 2 sprigs fresh thyme, picked
1 tbsp oil, or butter
4 large leeks, trimmed, washed and sliced
Nutmeg, to taste
700g puff pastry (see introduction)
Flour, for rolling
1 Rollright - spruce band carefully removed
1 egg, beaten with a little water

ORIGIN

Based on a recipe from our good friends at The Lamb in Shipton and the great Felicity Cloake, this is a take on the classic french dish, a magnificent, savoury puff pastry pie. This version, oozing with molten Rollright is a real winter delight!

METHOD

1. Bring a large pan of salted water to a boil. Meanwhile, peel and thinly slice the potatoes, add them to the pan and boil for about six to eight minutes, until tender but not falling apart. Drain well.
2. Fry the lardons in a large frying pan over a medium heat until it's lightly golden and starting to give off its oil. Stir in the thyme, then add the potatoes and toss gently to coat, being careful not to break them up. Season generously, then tip into a bowl and leave to cool completely.
3. Heat the fat over a medium-low heat in the same frying pan, then saute the leeks until soft but not browned. Season with salt and a little nutmeg, and, if you're not using bacon, add the thyme now as well. Leave to cool completely.
4. Meanwhile, divide the pastry in two, wrap one half well and put it back in the fridge. Roll out the remaining pastry half on a lightly floured surface to about 5mm thick, then cut out a circle the size of a large dinner plate and put on a lined baking sheet. Chill until the filling ingredients are cold.
5. Spread out the cooled leeks in the middle of the pastry circle, leaving a couple of centimetres free around the edges then arrange the potato and lardons mix on top.
6. Push the cheese down on top of the potatoes, building the potatoes up around it to give the filling a gently rounded profile.
7. Roll out the second half of the pastry into a circle a little larger than the first. Brush the edges of the filled piece of pastry with egg wash, then carefully drape the second sheet over the top and press down all around the edges to seal.
8. Cut a small hole in the centre of the top, then score curved lines all over the top down from the hole to the edge, being careful not to cut all the way through. Brush with egg, then chill for 30 minutes.
9. Heat the oven to 200C (180C fan)/390F/gas 6. Bake the pithivier for 35-45 minutes, until golden, and serve hot.