

# Leftover Pie

**Makes 1**

**Hands-on Time 10 minutes**

**Baking Time 50 minutes**

## Ingredients

- 1 portion suet shortcrust pastry
- Plain flour (for dusting)
- Leftovers (for filling)
- 1 medium egg (for egg wash)

## Equipment

- Sharp knife
- Rolling pin
- 20cm springform tin
- Small bowl
- Fork
- Pastry brush

## Method

### 1. Preheat the oven

- Preheat the oven to 190°C/170°C (fan)/375°F/Gas Mark 5.

### 2. Prepare the pastry

- Cut off one-quarter of the dough and set aside for the pie lid.
- Roll out the remaining dough into a large sheet (at least 5mm thick).
- Line the springform tin with the dough, pressing it into the edges and leaving overhang.

### 3. Fill the pie

- Add your leftovers to the pastry-lined tin.
- Roll out the reserved dough to form a lid and place it over the filling.
- Trim the excess dough and crimp the edges to seal.

### 4. Decorate and bake

- Beat the egg in a small bowl and brush it over the pie lid.
- Cut a vent in the centre of the lid.
- Bake on the middle shelf for 50 minutes, or until golden.

### 5. Cool and serve

- Let the pie rest for 15 minutes before removing the tin sides.
- Serve and enjoy!