

# Bacon, Leek and Sweetcorn Puff Pie



Serves 4

Cooking time about 40 minutes

Oven temperature Gas Mark 7, 200°C, 400°F

## Ingredients

2 dry cured smoked bacon or gammon steaks, cut into cubes (about 200g each in weight)

15ml (1tbsp) oil

2 leeks, washed, halved and sliced

200g low fat/light cream cheese

Black pepper to taste

325g can sweetcorn, drained (or frozen about 260g)

500g packet pre-made puff pastry

Milk and egg, whisked, for glaze

## Method

- 1 Preheat the oven to Gas Mark 7, 200°C, 400°F
- 2 Heat the oil in a large pan. Add the bacon and leeks and cook until the bacon has changed colour and the leeks are beginning to soften
- 3 Add the cream cheese and combine together well. Heat through and allow to thicken slightly for about 2–3 minutes. Add the black pepper and sweetcorn then place in a large 1 litre/2 pint pie dish
- 4 Roll out the pastry to a size that will roughly cover the dish – decorate the edge with a pattern (a good effect is to use the edge of a small round glass) and if you wish cut out shapes to decorate the top of the pie. Brush pastry with the milk and egg glaze
- 5 Place in the preheated oven for about 25–30 minutes until the pastry is golden brown and well risen

Serve with a selection of seasonal green vegetables.

