

# CHICKEN, HAM HOCK, DUCK LIVER, ONION & TARRAGON PIE with onion gravy

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## WHATS IN THE BOX:

Chicken, ham hock, duck liver & tarragon pie  
Rich onion gravy

## WHAT TO DO:

For the best results, preheat oven to 200°C for 20 minutes  
Remove all packaging & place the pie on a baking tray in the centre of the oven.

Cook for 40–45 minutes at 180°C

Remove from the oven & allow the pie to stand for 5 minutes before slicing (be careful, pie might be leaking).

Reheat the gravy in a microwaveable container for 30 seconds & spoon over each slice before serving

\*If you don't wish to serve the pie on the day of delivery, this can be stored in a refrigerator & prepared the following day instead.

If so, remove the pie for 1.5–2 hours to allow it to reach room temperature before following the instructions above.

