



PORK PIE

INGREDIENTS

For the Pastry

- 500g plain flour
- 175ml water
- 1 egg
- 200g lard
- 1 tsp salt

For the jelly

- 300ml chicken stock
- 3 gelatine leaves, soaked

For the filling

- 500g pork mince (high fat percentage)
- 100g pancetta, finely diced
- 2 tsp of Savannah Gold or
2 tsp Pepper Smurf or
2 tsp Sweet Home Alabama

INSTRUCTIONS

1. Line a loaf tin with greaseproof paper
2. For the pastry, add the water and lard to a saucepan and bring to a boil. Add the flour and salt to an electric mixer with a paddle attachment, and start mixing at low speed
3. Slowly add all the lard and water whilst mixing for a couple of minutes
4. Once cooled, add the egg to the mixture and continue to mix for a further 2 minutes
5. Wrap the pastry in clingfilm and cool in the fridge for 15 minutes
6. Roll out to 3mm thick and put into loaf tin leaving some extra pastry for the top of the pie
7. For the meat mixture, add the diced pancetta and spice rub to the pork mince and mix well
8. Press into the loaf tin
9. Cover the meat mixture with the remaining pastry, crimp the edges and make eight small holes in the pastry top. Egg wash and cook in the oven for 45-55 minutes at 180°C
10. Remove the pork pie from the oven and allow to cool until just warm
11. For the jelly, bring the stock to a boil, remove from the heat and add the soaked gelatine leaves
12. Once slightly cooled, pour the jelly into the pre-made holes. This should be done several times as the pork pie cools



Feeds

4



Prep time

45 m



Cook time

60 m

