

## Pork Pie's



🕒 1hr 30 📊 kcal 700 👤 4 - 6 🧑🍳 Tricky

### Ingredients :

#### ***The Hot Water Crust Pastry***

- 475 g Plain Flour
- 125 ml of Boiling Water
- 75 g of Butter
- 100 g of Lard
- 1 1/2 tsp Salt
- Egg Wash

#### ***The Pie Filling***

- 500 g Pork Mince
- 60 g Fresh Breadcrumbs
- 60 ml of Water
- 1 tsp Salt
- 1/2 tsp of Black Pepper
- 1/2 tsp of Sage
- 1/2 tsp Oregano
- 1/2 tsp of Nutmeg

### **The Jelly**

- 275 ml Boiling Water
- 1 Chicken Stock Cube
- 6 g Gelatine Powder

### Method :

- To make these pork pies you are going to need to make a hot water crust pastry by melting the lard in a saucepan with the 125 ml of water. Don't over heat it , just enough to melt it. In a separate bowl mix the salt with the 475 g of plain flour then work in the 75 g of butter with your fingers.
- When the lard has melted add the hot fluid to the flour and work in with a fork. Once the water has cooled a little get your hands in and start to form a dough.
- Tip the dough onto a surface and kneed for a few minutes, flatten the dough out , cover and rest at room temperature.
  
- Get the minced pork into a bowl and grind it up with your hands.
- Combine all of the dry seasoning & the breadcrumbs , mixing in well with your hands.
- Add the water to the meat and mix well so that all of the seasoning is evenly distributed through the meat.
  
- Dissolve 1 chicken stock cub into 250 - 275 ml of boiling water, then add the 6 g of Geletine powder and mix well with a fork. Leave this set aside to use later.
  
- Grease the inside of 5 pudding tins with some oil , then roll out the pastry to 1 cm thick or the depth of a pound coin , using an 8" cutter or a large saucepan lid, cut out 4 to 5 rounds. Fit the rounds into each pudding tin. I doesn't need to be tidy as long as they a fitted tightly. Trim off the top edges with a knife.
- Put these in the refrigerator for an hour or until the pastry is set.
- Using the rest of the pastry cut out 4 to 5 lids, these should be 5 to 6" rounds.

- Get the tins out of the fridge , working quickly fill each case 3/4 full with the pork meat. Egg wash the edges of the cases then place the lids on top, pushing them down slightly into the tin.
  - Using a fork press around the inside edge of each pie to seal the lid.
  - Egg wash each pie then using a small knife make a slit in the centre of each , twist the knife to make a small hole. This will let out the steam and we will use this later to fill the pie's with jelly.
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- Cook the pies in a preheated oven @180 c for 10 - 15 minutes just so that the top starts to brown.
  - Remove the pie's from the tins and place on a baking tray and return to the oven for a further 30 minutes.
  - You can egg wash the sides of the pie half way through this second cooking stage.
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- When the pork pie's are finished cooking , allow them to cool for a few hours (Put them in the fridge).
  - When they are cool , using a small funnel or a piping bag nozzle pour as much of the liquid jelly into each pie as you can.
  - Refrigerate the pie's until the jelly has set (A few hours or overnight)