



Wild baby Dragons are available in most larger Chinese supermarkets. When choosing your Dragon, the ones with the Blue Tongues are the males?.. OK, OK, we didn't really kill a baby Dragon for this gig!!!!

Ingredients - For the filling:-

500g Pork mince, budget mince works well as the additional fat makes the pie filling hold its moisture

500g Leeks, washed and sliced

50g Margarine (Dairy free for us)

2 Tsp Cumin Seeds

1 Tsp Cayenne pepper

Salt and Pepper to season

Ingredients - For the Hot Water Crust Pastry:-

450g Plain Flour (Gluten free for us)

170g Lard

200ml Water

Salt to season

Ingredients - For the Jelly:-

500ml Chicken Stock

1 Sachet of Gelatine

Other Ingredients:-

2 Eggs, for Egg Wash

Method:-

(1) In a saucepan melt the Margarine and sweat the leeks without browning for five minutes on a medium heat until softened.

(2) Add the Cumin Seeds and Cayenne Pepper and cook for a further five minutes. Set aside to cool.

(3) In a bowl add the Pork mince, Leeks and season. Mix well and then divide into two portions. Cover and put into the fridge until needed.

(4) To make the Pastry, mix the flour and salt in a bowl and make a well in the centre. Bring the Water and Lard to the boil in a saucepan then stir it into the Flour with a wooden spoon to form a smooth dough. Divide into two portions and leave the Pastry for 5 minutes to cool slightly.

(5) Lightly Grease two Pie Tins. Place on a baking tray covered in Greaseproof Paper.

(6) Take two thirds of each portion of Pastry and press into the Pie Tins, forcing it up the sides with the fingers. Roll the remaining Pastry into a rough circle for the lid. Repeat this process with the remaining portion of dough.

(7) Fill each Pie Tin with the pork filling. Brush the pie edges with Egg Wash and place the lid on top. Pinch the lid edge and the top of the Pastry edges together with your thumb to crimp the pie and create a seal. Trim the edge with a knife so no pastry is hanging over the edge.

(8) Pre-heat an oven to 180°C. Brush the top of each Pie all over with beaten egg yolk, make a hole in the middle of the Pastry lid and cook for one hour.

(9) Remove from the oven and leave to cool. Once the pie is cold, refrigerate for two to three

hours.

(10) Follow the instructions for the gelatine and add to the stock to make a firm jelly in a pan over a low heat. Pour the stock into the round hole in the top of the pastry until the pie is full. Cool in the fridge until the jelly is set.

We actually had one Pie hot without the Jelly for dinner the other evening. The second I cooled and added the Jelly, as in the photo. This one will made the foundations of a great cold supper.