



(Pork Pies for the more sophisticated) with Sage & Onion Stuffing.

We had already planning to make Pork Pies yesterday. But when a half leg of Pork presented itself in the yellow sticker fridge our plans extended a little. This recipe made 6 Pound Pies, as we used to call them in the butchers. They are about 500g each. Feel free to scale the ingredients down?..

Ingredients for the filling:-

3kg of Pork Mince
DIY Gluten free Sage & Onion Stuffing
Salt & fresh ground Black Peppercorn
2g of Saltpetre

Ingredients for the Aspic Jelly:-

Pork Bones to boil
Salt
White Pepper

Ingredients for the Hot Water Pastry:-

250g of Lard
675g of Plain Flour (Gluten free for us)
1 Tbsp of Salt
75ml of Milk

75ml of boiling Water
1 Tsp of Xanthan Gum

Egg Wash Ingredients:-

3 Egg Yolks
Salt

Method:-

- (1) Mix the filling ingredients except the Stuffing and set aside.
- (2) Boil the Pork Bones for an hour or more. Strain the liquid and season with Salt & White Pepper. Set aside.
- (3) Mix the dry ingredients for the pastry with the milk.
- (4) Add boiling water a little at a time and combine to a sticky dough.
- (5) Build Pastry up the side and base of oven proof tins. Reserve enough Pastry for the lids.
- (6) Add meat mixture to each case until they are about half full.
- (7) Add a layer of Stuffing.
- (8) Add the remainder of the meat.
- (9) Form lids with the remaining Pastry.
- (10) Brush with Egg Wash.
- (11) Make a hole in the centre of the lids.
- (12) Place in a preheated oven at 180c for 45 minutes or until the Pastry is browned.
- (13) Warm the Aspic Jelly to melt it.
- (14) Allow the pies to cool and pour the Jelly through the hole in the lids.

If you don't have access to Saltpetre you can preserve the pink colour of the meal by mincing a few rashers of Bacon with the Pork Mince. It has the same effects as the Cure in the Bacon has the same effect. Top cheat trick there guys!