



Artisan Chef, Food Writer & Teacher

## PORK, BLACK PUDDING AND APRICOTS PIES PLUS OTHER FILLINGS

### INGREDIENTS

400g pork mince  
200g black pudding, chopped  
1 large diced apricot  
1 tbsp chopped fresh sage  
1 tsp. freshly ground nutmeg  
Salt  
Freshly ground black pepper

### For the pastry:

450g plain flour  
200ml water  
170g lard  
1 free-range egg yolk, beaten  
Salt and freshly ground black pepper



### METHOD

Preheat the oven to 200°C.

For the filling, mix all ingredients together and season well. Then divide into four 150g portions.

For the pastry, sift the flour and salt into a bowl and set aside.

In a pan, heat the water and lard together and gradually bring to a simmer, or until all the lard has melted. Bring the mixture up the boil and then pour this onto the flour mixture. Mix well with a wooden spoon to create a firm dough.

Turn the dough out onto a floured work surface and knead the dough quickly for a few minutes. Roll the dough out flat, take one of the pie portions and place on the pastry. Cut around the portion leaving enough room for you to fold the pastry around the mix creating a parcel. Repeat this with the remaining portions.

Roll out the remaining pastry then stamp out with pastry cutters 4 mini circles for the lids. Brush the lids with beaten egg yolk, then place the pastry on top of the pies and press down to seal. Cut a small hole in the top of each pastry lid and transfer into the oven for 35 minutes, or until the pastry is golden-brown and the meat is completely cooked through. Remove from the oven and leave to cool.

*Main recipe from: Andy Bates, aka Pie Man, is known for his hearty, traditional British street food which he sells on his stall at Whitecross Street market.*

*You can vary the mixture with mixes such as Venison, Black Pudding and Apple plus many more!*



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Other variations on the fillings you can try:

**INGREDIENTS**

400g lamb mince  
200g black pudding, chopped  
1 large diced pear  
1 tbsp chopped fresh mint  
1 tsp. freshly harissa spices  
Salt  
Freshly ground black pepper

**INGREDIENTS**

400g beef mince  
200g black pudding, chopped  
1 large diced apple  
1 tbsp chopped fresh sage  
1 tsp. freshly ground cinnamon  
Salt  
Freshly ground black pepper

**INGREDIENTS**

400g chicken mince  
200g black pudding, chopped  
1 large diced mango  
1 tbsp chopped fresh tarragon  
1 tsp. freshly ground nutmeg  
Salt  
Freshly ground black pepper

**INGREDIENTS**

400g venison mince  
200g white pudding, chopped  
1 large diced pear  
1 tbsp chopped fresh sage  
1 tsp. freshly ground nutmeg  
Salt  
Freshly ground black pepper



I have used these when I sold pies at several great local food markets. The tradition filling can be used but these make a great alternative for picnics, street food etc.