



Artisan Chef, Food Writer & Teacher

TRADITIONAL HAND RAISED PORK PIE

Good meat is the essential part of this pie. The best quality you can afford will make the flavours zing.

INGREDIENTS

300g Pork Mince
300g Diced Pork Shoulder
300g Green Bacon in a block
300g Pork Belly
1 x smoked Ham hock
2 teaspoons of thyme
1 teaspoon of mixed herbs
1 teaspoon of nutmeg or mace
½ teaspoon salt
½ teaspoon pepper
3 leaves of gelatine (if needed)

Pastry:

900g plain flour
400ml cold water
340g lard
1 teaspoon salt
1 teaspoon ground black pepper
2 eggs for glazing





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METHOD

First you must boil your ham hock. Cover with cold water and bring to the boil slowly. Cook on a slow simmer for an hour and 30 minutes. Ensure the meat is soft by pushing a knife into the meat. Remove from the heat and allow to cool. Retain the stock and if needed add a few pieces of gelatine to it to ensure it will turn to jelly when cold.

Dice the pork shoulder into small pieces, do the same with the pork belly and bacon. Put the mince and cut meat into a bowl and mix, use a mixer if needed. Add the cooled ham hock meat at the end. Check if the liquid solidifies by putting a small quantity in a bowl and then in a fridge. If it does not, then add a few leaves of gelatin to approx. 400ml of the liquid and stir until dissolved.

Prepare a loose cake tin (9in diameter) with loose base by cutting out a round of greaseproof paper to size. Lightly coat the base with lard and put the tin together. Place the paper in the base and then rub lard over the base and sides of the tin.

To make the pastry put the water and lard in a saucepan and heat on a medium heat till melted. Whilst this is happening sieve the flour into a large bowl and add the salt and pepper. Mix. When the lard, and water mixture is bubbling gently remove from the heat and add to the flour quickly – be careful and the mix can spit!

Quickly mix the flour and water together. Keep working it until the flour has been absorbed. At this stage you can use your hands to pull the mix into a dough shape. Keep working until the mix is smooth. Break it into a 1/3 and 2/3 quantity. Using the larger amount drop it into the waiting tin and work the pastry across the base and up the sides. This is the hand raising process. Ensure that you have an even coverage and a small amount of pastry overhanging the edge. Take a small sheet of clingfilm and lay on the work surface. Place the 1/3 pastry left and put it on the film cover with a similar amount of clingfilm. Roll into a rough circle big enough to cover the pie. Fill the waiting pasty with the meat mixture and then – removing the top piece of clingfilm use the clingfilm to help you lift and place the lid onto the top of the pie.

Remove any excess pastry from the overhang and then fold the pasty over and into the top edge of the tin ensuring that both parts of the pastry are sealed together. Then decorate the edge of the pastry as you like and put a hole in the middle of the lid. This is to let the steam out and to fill with jelly when the pie is cook and cold.

Brush the top with beaten egg.

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Place on a tray in the middle of an oven 200C. Cook for around 90 minutes. The lid will be a golden brown. You can test the centre of the meat by using a thermometer to see if the meat is at 74C or higher.

Remove and allow to cool for 10 minutes. Then putting the tin on an upturned jug – undo the side and remove, then brush with egg and put back in the oven for 10 minutes. Remove and cool.

When the pie is cold you can add the jelly through the hole in the lid – keep filling until you cannot get more in. If there are any leaks use a bit of cold lard to plug the hole.

Then chill until you are ready to serve the pie.

You can made different sizes using small loose bottomed tins. You can also make individual pies totally handmade and with lots of different fillings. Lookout for that recipe.

