



# Duck and Pork Pie

Duck Breast for a gamey flavour, pork to add moistness

Serves: 10

Prepare: 30 Minutes

Cook: 1 Hour 30 Minutes

Difficulty: medium

## Ingredients

We have opted for a hot water pastry but if you are short on time ready-made shortcrust pastry will work well also.

### For The Hot Water Crust Pastry

- 450g plain flour
- 100g strong white bread flour
- 75g cold, unsalted butter, cut into roughly 1cm/½in dice
- ½ tsp salt
- 100g [lard](#), plus extra for greasing
- 1 free-range egg yolk, beaten, to glaze

### For The Filling

- 4x [organic duck breasts](#), diced
- 500g [organic pork mince](#)
- 200g [organic smoked back bacon](#), chopped
- 200ml white wine
- 1x leeks sliced
- 2x garlic cloves, crushed
- 2 tbsp sage leaves, chopped
- 2 tbsp thyme, chopped
- 2 tbsp parsley, chopped
- salt and pepper for seasoning

## Method

1. Preheat the oven to 200°C/180°C Fan/Gas 6. Grease a 20cm/8in spring-form cake tin, about 7cm/2¾in deep, with lard
2. First make the filling. In a large bowl, mix the sliced leek and garlic. Add the diced organic duck breast, organic pork mince, diced organic smoke back bacon, white wine and herbs. Season with salt and a little fresh ground black pepper
3. Using clean hands, mix all the ingredients thoroughly together. Put in the fridge while you prepare the pastry
4. For the hot water crust pastry, combine the flours in a bowl, add the butter and rub in lightly with your fingertips
5. Heat 200ml/7fl oz of water, the salt and lard in a saucepan until just boiling. Pour the mixture onto the flour and mix together with a spoon. Once cool enough to handle, tip onto a floured surface and knead into a smooth dough
6. Work as quickly as you can now (as the pastry will become more crumbly as it cools). Cut off two-thirds of the pastry, roll it out and use to line the prepared tin, leaving any excess hanging over the side. Check there are no cracks or holes in the pastry. Roll out the remaining pastry for the lid and leave to one side
7. Spoon the filling into the pastry-lined tin. Press it down and level the surface
8. Brush the pastry edge with beaten egg yolk and place the pastry lid on top. Crimp the edges to seal and trim off the excess pastry neatly. Brush the top with more egg yolk. Make a hole in the middle of the lid for steam
9. Stand the tin on a baking tray and bake the pie for 30 minutes. Turn the oven down to 160°C/140°C Fan/Gas 3 and bake for a further 1½ hours
10. Leave the pie to cool completely in the tin before

removing. Slice on a plate to catch any juices. Serve at room temperature