



Perfect Pork Pie

Perfect for picnics this Summer, create a homemade, ready to carve pork pie using our step-by-step recipe

Serves: 6
Prepare: 20 Minutes
Cook: 2 Hours
Difficulty: hard

Ingredients

For The Pastry

- 2 eggs, beaten
- 110g lard
- 110g butter
- 500g plain flour (10g extra for dusting)
- 50g all-purpose flour/ bread flour
- 200ml hot water
- 1tsp salt

For The Filling

- [525g pork belly, chopped into 1-2cm pieces](#)
- [250g bacon lardons](#)
- [500g pork shoulder, minced](#), or [500g pork mince](#)
- 2 onions, thinly sliced
- handful sage leaves, chopped
- 2tbsp thyme
- 6 leaves of gelatine
- ½tsp ground nutmeg
- [330ml chicken bone broth](#)

Method

1. Preheat your oven to 200°C
2. Melt the lard and butter in a pan with the hot water. Sieve the plain flour, all-purpose or white bread flour and salt into a bowl, carefully pouring in the lard - mix and stir in, add the egg. Mix to make a smooth pastry. Cover and chill for 10 minutes. Meanwhile, cut a circle of nonstick baking paper the same size as the base of the tin
3. Dust a generous amount of flour on the outside and bottom of a 20x5cm solid-base cake tin. Wrap ¼ of the pastry in greasproof paper; set aside in the fridge. Put the rest on a floured baking tray. Roll to a circle 28-30cm in diameter. Place the tin on the circle of baking paper, in the centre of the pastry, and raise the pastry up against the outside sides of the tin to the top. Smooth the pastry and trim. Keep any offcuts
4. Use a few layers (around 4 or 5) of greasproof paper to make a collar the same height as the pastry. Wrap this around the sides and secure the bottom, middle and top with string, this is so the sides are fully supported when it comes to cooking the pastry. Pop it into the fridge and chill on the tray for 25-30 mins or until firm
5. Mix together the pork belly, pork lardons, pork shoulder/ mince, onions, sage leaves, thyme and nutmeg. For the lid of the pie, roll out the leftover pastry to a 22cm wide circle approximately 5mm thick. Shape the leftover pastry into leaves, if you desire. Remove the pie crust from the fridge and ease it from the tin using a palette knife or something similar, this will leave you with the pastry and collar. Spoon in the filling, pressing down gently to even it all out
6. Add the pastry lid, lining the edge with cold water so it sticks to the pie, crimp the edges, add the pastry leaves (if

you've made them) and make a small hole in the centre. Brush with the egg. Bake for approximately 50-60 minutes, after which time reducing the temperature to 180°C. Cook for a further 25-30 minutes, or until deliciously golden and crisp. Remove from the oven, and take off the paper, now brush the sides with beaten egg. Place in the oven to cook for another 25-30 minutes, if you have a meat thermometer ensure the inside temperature has reached at least 65°C. Cool for 20 minutes.

7. Now it's time to set your pie. Soak the gelatine leaves in cold water until pliable. In a pan, heat 150ml of the chicken broth until simmering. Remove from the heat and stir in the gelatine. Once the gelatine has fully dissolved, add in the rest of the stock. Using a funnel, insert this into the pie hole and fill gradually, until full
8. Chill the pie overnight and serve cold