



MR HANS

FRESH FAMILY FOOD

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MR HANS says it's...



Very Easy to Ambitious



Traditional Raised Pork Leek and Bacon Pie with Potato Salad & Mixed Pickles

Select any
10
for more info

Prep Time: 25 Mins

Cooking Time: 3 hours

Serves 6 to 8

INGREDIENTS:

- 800g Pork Shoulder (finely chopped)
- 400g Pork Belly (½ minced, ½ chopped)
- 5 x Eggs (plus 1 for Egg Wash)
- 250g Cubed Smoked Bacon
- 1 x Medium Size Leek
- ½ Tsp Ground Mace
- Ground Nutmeg (a healthy amount)
- 1 Tbsp of Fresh Sage (chopped)
- 1 Tbsp of Fresh Thyme (chopped)

PASTRY:

575g Plain Flour
200g Lard
220ml Water

JELLY:

- 6 Gelatine Leaves
- 300ml Chicken Stock



EQUIPMENT:

- Chopping Board
- 20cm x 10cm Springform Cake Tin
- Mixing Bowl
- Food Processor (Optional)
- Sharp Knife
- Saucepan
- Oven Proof Tray



CHEAT INGREDIENTS:

- Prepared Chicken Stock

WHY THESE CHEATS?

"The only cheat is to use some really good quality Chicken Stock for the best tasting flavour of the jelly around the edge of the Pie. Some of the cooking and preparation method is by courtesy of BBC Good Food" - MR HANS

EXTRAS:

Homemade Potato Salad

METHOD:

This easy-to-make pastry used for raised pies is crisp and crumbly. The trick is to shape it while the pastry is still warm and pliable as it loses its smooth texture and appearance when cool.

HOW TO PREPARE

- Heat the oven to 180°C or 160°C Fan
- Soft boil the Eggs for 5 minutes then place in a bowl of cold water to chill
- Slice the Leek and soften gently in a little Olive Oil or Butter then set aside to cool
- In a large bowl mix together all the ingredients for the filling then add the cooled Leeks, season and mix again
- To make the pastry, put the flour in a large bowl, put the lard & water into a small pan and heat gently until the lard melts
- Bring just to the boil and then stir into the flour using a wooden spoon
- When the mixture is cool enough to handle, knead well until smooth
- Cut off ¼ of the dough, wrap in cling film and reserve for the lid
- Roll out the remaining dough to a circle and then place in the base of a non-stick 20cm springform cake tin
- Working quickly while the dough is warm and pliable, press the dough evenly over the base and up the sides of the tin, making sure there are no holes
- Fill with the meat mixture to ¾ and pack down well then arrange the Eggs in a circle half way from the centre
- Carefully add the remaining meat mixture, pressing it between and around the eggs
- Roll out the dough for the lid. Place on top of the pie. Pinch all around the edge to seal the pie. Make a hole for steam in the centre, using the handle of a wooden spoon
- Cook in the oven for 30 mins then reduce the heat to 160°C or 140°C Fan and cook for 90 minutes
- Brush the top with beaten egg and return to the oven for a further 20 minutes
- Remove from the oven and leave until cold
- Soak the gelatine in cold water for about 5 mins, then remove and squeeze out the excess water. Heat the stock until almost boiling. Remove from the heat and stir in the gelatine. Leave to cool to room temperature
- Use a small funnel to pour the stock into the pie through the hole in the top. Pour in a little at a time allowing a few seconds before each addition
- Place in the fridge to set overnight

TEMPERATURES

Conventional Oven 180°C or 160°C Fan

Serve with a Fresh Side Salad and your choice of Pickles