



Perfect Pork Pie

By Andrew Dixon

Serves	Prep time	Cook time	Chill time	Total time
4-6	1.5 hrs	1.5 hr	At least 1 hr	Approx 4-5 hr

Chef Skills: Pie and pastry making

Ingredients for the pastry

- 290g plain flour
- 100g lard
- 110ml water

Ingredients for filling

- 200g minced pork shoulder
- 25g minced pork belly
- 25g chopped pork belly
- 50g smoked pancetta lardons
- ½ tsp ground mace
- 1 tsp ground nutmeg
- 2 tbsp fresh chopped sage
- 2 tsp fresh chopped thyme
- 1 tsp salt
- 1 tsp ground white pepper
- Butter for greasing the pie moulds

Ingredients for the pork pie jelly

- 1 egg and 5ml milk beaten together to make egg wash
- 2 gelatin leaf
- 150ml chicken stock

Equipment

- Mixing bowls
- Pie moulds
- Pastry brush
- Pan for jelly
- Funnel
- Rolling pin

Note: ingredient quantities may vary depending on the size of your pie mould. We used a 12cm diameter deep pie dish.

Before you click play

- **Get out all equipment & weigh all ingredients**
- **Chop the sage and thyme**

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Step one: making the filling

1. Place all the ingredients for the filling into a large bowl and mix well with your hands. Place into the fridge to chill until needed later.

Step two: making the pastry

1. Before making the pastry, grease the mould for the pie with butter.
2. Place the flour in a large bowl. Place the lard and water into a small pan and heat gently until the lard melts.
3. Once the lard has melted, work quickly to gradually add the liquid to the flour whilst stirring.
4. When the mixture is cool enough to handle (it should still be very warm) knead well until smooth.

Step three: building and cooking the pie

1. Preheat the oven to 220°C / fan 200°C / gas mark 6.
2. Cut off quarter of the dough, wrap in cling film and save for the lid.
3. Lightly dust your workbench with flour and roll out the remaining dough into a circle, approximately 1cm in thickness. Turning the dough will achieve a more even depth of pastry. Lightly dust flour on your workbench and rolling pin if the pastry begins to stick.
4. Gently fold the sides of the pastry into the centre of the circle and place it into the greased pie mould. Slowly bring the folds back out and over the sides of the mould. **Note:** don't worry if your pastry doesn't look very neat - as the pastry is still warm it can be manipulated to fit the mould.
5. Press the dough evenly over the base and up the sides of the pie mould, making sure there are no holes.
6. Drop the filling into the pie mould, leaving a slight gap around around the edge - this will be filled by the jelly later.

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Step three continued...

7. Brush the sides of the pastry with egg wash - this will help the lid to stick. Roll out the remaining dough for the lid and place on top of the pie.
8. Pinch all around the edge to seal and trim the excess pastry - keep the trimmings for decoration later.
9. Carefully make a small hole, approximately 2cm in diameter, in the centre of the pie with a knife. Using the excess pastry, roll out two disks large enough to cover the hole in the centre of the pie. Cut holes inside each of the disks and place over the hole in the centre of the pie - this will be used as a chimney to funnel the jelly into later.
10. Brush the top of the pie with egg wash and cook in the preheated oven. After 30 minutes, reduce the oven temperature to 195°C / fan 175°C / gas mark 4 and cook for a further 30 minutes.
11. Turn the oven off and remove the pie. Give the top of the pie another brush with egg wash and return to the oven for 15 minutes - the remaining heat in the oven will ensure you get a nice crispy and golden crust.
12. Once the pie is cooked, leave it to cool to room temperature and then place in the fridge for at least 1 hour until well chilled.

Step four: making the jelly

1. Soak the gelatin leaves in cold water until soft. Remove and gently squeeze any excess water.
2. Bring the chicken stock to the boil, then take off the heat and stir in the gelatin until melted. Leave to cool to room temperature.

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Step five: finishing the pie

1. Once the pie is chilled use a small funnel or pouring jug to carefully pour the jelly liquid into the pie via the chimney in the centre. Pour in little at a time, allowing the liquid to settle before pouring more.
2. Place in the fridge for the jelly to set for at least 1 hour - for best results leave in the fridge overnight.
3. Serve with a chutney or piccalilly of your choice.

Chef tips

- Try this with our piccalilly - see separate recipe