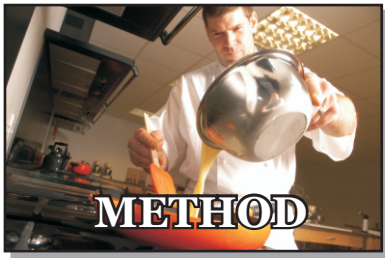


# Pork Pie

Pastry  
100g Lard  
25g Butter  
250g Plain Flour  
125ml Water  
Salt

Filling  
300g Pork Shoulder  
100g Bacon  
1/2 tspn Mixed Spice  
50g Bread Soaked in Milk  
1/2 tspn Sage  
1/2 tspn Thyme  
1/2 tspn Anchovy Essence  
125ml Pork Stock  
5g Gelatine  
1 Egg



- 1 Sift flour and salt into a bowl and make a well. Bring to boil the fat and water and pour onto the flour, mix together.
- 2 Mix to a smooth paste and use while still warm.
- 3 Cut the pork and bacon into small even peices and mix with rest of the ingredients except the egg.
- 4 Roll out the pastry quite thin keeping 1/4 for the top. Carefully line the greased rings then add the filling, pressing down firmly.
- 5 Roll the remaining pastry for the lid, eggwash the edges and place lid on sealing the pastry together. Neaten the edges and decorate.
- 6 Make a 1cm hole in the top and brush all over with eggwash . Cook in oven 230oc for 15 minutes then reduce heat to 150oc for 1 hour.
- 7 Remove rings from the pie, eggwash all over and return to the oven for 5 minutes. Remove from the oven and fill with the hot stock with gelatine dissolved. Chill when cool.