



MASHAMSHIRE SHOW 2025

PORK PIE RECIPE FOR CLASS 119

Ingredients

FOR THE HOT WATER PASTRY

8oz Plain Flour

2½ fluid ounces Water

2½ fluid ounces Milk

2oz Lard

Pinch of salt

FOR THE FILLING

¾lb to 1lb Belly Pork

Salt and Pepper

Dry Sage or Sage and Onion Mix

FOR THE JELLY

1 Pork Stock Cube

1 Sachet of Gelatine

1 pint of water

Method

1. Put the sieved flour and the salt into a basin. Boil the lard, milk and water together and pour into the middle of the flour. Mix well with a knife. Knead the dough until it is smooth.
2. Cut the meat into small pieces and season (needs plenty of salt), add sage or sage and onion mix to the meat. Grease a 6" (15cm) round tin and line with paper. Roll out ¾ of the pastry and line the tin with it, fill with pork and sage mix.
3. Roll out the remainder of pastry for the top, moisten the edge of the pie and place on top. Make a hole in the centre large enough to pour in the jelly later. Brush the pie with egg yolk and bake at 220°C/200°F/GAS MARK 6 for two hours.
4. Meanwhile make up a pint of stock using the Pork Stock Cube and a pint of water. Then add a sachet of gelatine or use leaf gelatine and allow to cool. Add the cooled stock to the cool pie.