

Hand-raised Hot Water Crust Pork Pies – Recipe from The Cartford Inn

Makes 6 individual pies

Ingredients:

For filling:

250g coarsely ground pork mince
250g sausage meat
1 onion, finely chopped
1 clove garlic, finely chopped
10 sage leaves, finely chopped

For pastry:

450g plain flour
200ml water
160g lard
2 beaten eggs
A pinch of sea salt

Method:

Make the filling first.

1. Sweat off the onion and garlic then when still warm add the chopped sage leaves and stir in to release the flavour.
2. Leave this to cool.
3. Mix together the minced pork and sausage meat and add the cooled onions and set to one side.
4. For the pastry, heat the water and lard slowly together until the lard had dissolved. (Don't allow this to get too hot otherwise the fat will begin to spit).
5. Rub the eggs flour and a pinch of salt together and add the water and lard and kneed until it's a smooth warm pastry. (do not let it cool)
6. Take some of the warm pastry and make it into a circle then some pork mix and put this in the middle of the circle.
7. Mould the pastry up around the meat shaping it with your hands and pushing it round until it had covered the meat.
8. Use your thumb and forefinger to crimp the pastry until it resembles a pork pie.
9. Put these in the fridge and let the pastry cool and go solid.
10. Give the pies 3 coats of egg wash so that when they bake they develop a hard, golden shine to them.
11. Place the pies in the pre heated oven at 180c and cook for 20 mins or until the centre of the pie is hot and cooked through.
12. By this time the pastry should be nice and golden brown.
13. Serve hot or cold with some good quality piccalilli.

