

Local Estate Shot Bowland Game Pie

From the Parkers Arms

Ingredients

For the filling

300g minced venison (or any red game meat)

100g chunky cut flash butte sautéed rabbit (or any white game meat)

200g good quality minced outdoor reared pork shoulder 100g cured streaky bacon cut into 1cm cubes

100g of rendered pork fat or lardo worked into a smooth paste

100ml each of red wine port and cognac reduced to 150ml

Aromatics

1 large handful each of thyme, rosemary, parsley and sage

6 cloves of garlic

2 fresh bay leaves 150g sautéed uncoloured sliced shallots

3 tbs of red currant jelly

2 tbs of Colmans mustard powder or fresh grated horseradish

Salt& pep per to season

Pastry

500g of good quality short crust pastry

Method

1. Blitz the aromatics in a food blender until very smooth

2. Place all the meat in a large bowl

3. Pour the cooled alcohol reduction & aromatic puree over the meat and rub into the meat until thoroughly mixed in

4. Cover with cling and refrigerate overnight to marinate, but no more than 24 hours so as not to draw too much liquid. (do not season at this point)

5. Remove from the fridge after 24 hours and allow to reach room temperature. Season and rub in well.

6. Line a well greased pie or muffin tin with pastry, put in a ball of filling (150-160g meat per pie should make 6), cover with pastry and crimp the edges to seal.

Snip a little hole in the middle and cook in 180 degree Celsius oven for 12-15 minutes until golden and crispy. (overcooking will dry out the pie and prevent natural gravy)

