

## ENGLISH PORK PIE

8 SERVINGS  
3.5 HOURS, OVERNIGHT

### INGREDIENTS

#### FILLING

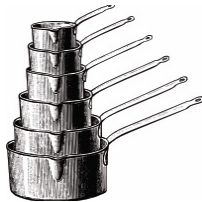
1.5 lbs of pork shoulder  
1 lb of pork belly  
1/2 pound of smoked bacon, sliced  
1 1/2 tbsp of fresh sage, chopped  
2 tsp of fresh thyme  
1 tsp of fresh ground nutmeg  
1 tsp of mace  
1 tsp of salt (use more or less to your liking.  
It's a lot of meat!)  
2 tsp of fresh cracked pepper

#### PASTRY

4 3/4 cups all purpose flour  
1 cup of lard  
1 cup of water  
unsalted butter for lightly coating the pan  
1 egg for coating

#### GELATIN

1 qty 1/4-ounce package of Knox gelatin powder  
1 cup of cold chicken stock for setting of gelatin powder  
1 1/4 cup of chicken stock for heating



*This recipe takes some time. Total cook time is 2.5 hours but you have to cool the pie to add the gelatin and then you have to cool the pie in the fridge once completed overnight. Prep time for the pork mixture is approximately 20-30 minutes, pastry is 15-20 minutes, and gelatin is maybe 15 minutes.*

#### FILLING

Preheat Oven to 350 F

In a large mixing bowl, add all three pork components, thyme, sage, nutmeg, mace, salt and pepper, and blend thoroughly. I used my hands but a wooden spoon would work just fine.

Place in the refrigerator until it's time to add to the pan.

#### PASTRY

Add flour to a large mixing bowl

Using a sauce pan, add the water and lard, and heat slowly until melted. Bring to boil and remove from heat.

Slowly mix water into flour until combined, let it cool enough to touch, and then knead with your hands.

Remove a 1/4 of the dough for the top, wrap with plastic, and set to the side.

Use the remaining 3/4 to line evenly along the sides and bottom of a springform pan. We used one that was 7 inches, lightly buttered.

Add pork mixture and pack rather tightly.

Roll out the dough reserved for the top to about a 5 mm thickness. Stretch it enough to pinch together with the sides already in the pan, then place on top of the meat.

Now cut away a hole or vent for steam. This is also where you will pour the gelatin.

Place in the oven for 30 minutes at 350 degrees F. After 30 minutes, reduce the heat to 325 degrees F and bake for 90 minutes.

At 90 minutes, brush the top with beaten egg and place back in the oven for another 30 minutes.

Remove from the oven and allow to cool at room temperature for roughly an hour and a half. You can make the gelatin at this point.

#### GELATIN

Add the gelatin to cold chicken stock for about 5-10 minutes, or until you can see that it's worked its magic

Heat the remaining chicken stock to almost a boil, remove from heat and stir in the gelatin. Set aside and allow to cool at room temperature.

When the pie has cooled, either use a funnel, or in our case, a turkey baster to add the stock in batches into the steam vent.

Cover the pie with plastic and place in the refrigerator overnight.