

Mini Pork Pies

Ingredients for Pastry:

225g Plain Flour
100ml Water, Boiling
75g Lard
1 Egg, Beaten
½ Teaspoon Salt



Ingredients for Filling:

250g Minced Pork
1 Small Onion
2 Tablespoons Mixed Dried Herbs

Ingredients for Glaze:

1 Egg York Mixed with 2 Tablespoons of Cold Water

Method:

1. Preheat the oven to 200°C or Gas Mark 6.
2. Use strips of grease proof paper to line a muffin tin.
3. Weigh and measure out all the ingredients accurately.
4. Sieve the plain flour into a large bowl. Add the salt.
5. Make a well in the centre of the plain flour.
6. Place 100ml of water into a saucepan.
7. Add the lard. Place the saucepan at the front of the box and bring the mixture to the boil. Stir occasionally with a white plastic stirring spoon.
8. Once the mixture has started to boil and the lard is melted, add the mixture to the centre of the plain flour. Mix rapidly with a white plastic spoon.
9. Knead the dough with your hands until it is soft and pliable. Do not allow the pastry to become cold, or it will break when you are trying to mould it.
10. Cut off a quarter of the dough, set aside and cover with a clean tea towel to keep it warm.
11. Roll out the pastry, ensure you always roll forward so you apply an even pressure. Place a small coloured round bowl onto the pastry and use a sharp knife to cut out a circle, you need to cut slightly larger than the coloured bowl.
12. Place each of the pastry circles into the lined muffin tin holes, making sure that the greaseproof sticks out the top.
13. Cut the onion into small even size pieces.
14. Place the onion into a large bowl, add the minced pork and dried mixed herbs. Mix together thoroughly using a white plastic stirring spoon.
15. Pack the meat mixture tightly into the pastry cases.
16. Roll out the remaining pastry that you have kept under the clean tea towel. Ensure you roll forward to help apply an even pressure.
17. Using a round pastry cutter, cut out circles of pastry for the lids.
18. Crack the egg into a small bowl and beat with a fork.
19. Brush the lid and the edges of the pie base with the egg.
20. Place the lids onto the bases of the pork pies in the muffin tin.
21. Press the two edges of pastry together, trim off any excess pastry.
22. Flute edges of each pie.
23. Make a hole in the centre of each pie using a skewer.
24. Bake for 25 minutes.
25. Then reduce the heat to 180°C or Gas Mark 4 and cook for a further 15 to 25 minutes. Use a food probe to make sure that the meat has a core temperature of at least 75°C. If the pastry becomes too dark during the last stages of cooking, cover with greaseproof paper.
26. Remove pork pies from the oven. Crack the remaining egg and separate into the yolk and egg white, you will be using the yolk. Add 2 tablespoons of cold water to the egg yolk. Brush over the pies with the egg yolk and water mixture. Return to the oven for 5 minutes to set the glaze.



Please bring a container to take your mini pork pies home in.

