

RAISED PORK PIE

Service 10 – 12

Prep time 1 hour (plus chilling)

Cook 5 hours (plus resting, cooling)

Ingredients

750 g (1 lb 10 oz) coarsely minced (ground) boneless pork shoulder
500 g (1 lb 2 oz) boneless pork shoulder (or bone it yourself and reserve the bones for the jellied stock), cut into 5 mm (¼ inch) cubes
250 g (9 oz) skinless boneless pork belly, cut into 5 mm (¼ inch) cubes
150 g (5½ oz) bacon lardons
1 small brown onion, finely chopped
2 garlic cloves, finely chopped
1¼ teaspoons ground mace
¼ teaspoon freshly grated nutmeg
6 thyme sprigs, leaves picked
1½ tablespoons finely chopped sage
2½ teaspoons freshly ground black pepper
1¼ tablespoons sea salt
1 egg, whisked with 1 tablespoon milk, for egg wash

Jellied stock

2 pork trotters, split
1 brown onion, coarsely chopped
1 carrot, coarsely chopped
1 celery stalk, coarsely chopped
3 thyme sprigs
1 teaspoon black peppercorns
2 litres (70 fl oz/8 cups) cold water

Hot-water pastry

550 g (1 lb 4 oz/3¾ cups) plain (all-purpose) flour seasoned with 1½ teaspoons sea salt
150 g (5½ oz) lard

Serving suggestion: pickled onions and English mustard

1. To make the jellied stock, combine all ingredients in a large saucepan. Boil, then reduce the heat to medium and simmer, skimming any scum from the surface, for 2–2½ hours. Strain into a clean saucepan and boil for 25–30 minutes until reduced to 300 ml (10½ fl oz). Refrigerate until the stock sets to jelly.
2. Meanwhile, make the pie filling. Fry half the lardons, add the onion and fry for 4–5 minutes, adding garlic in the final minute. Add the mace and nutmeg and cook for 30 seconds until fragrant. Transfer to a bowl to cool, then add the minced pork.
3. Add the pork shoulder and belly to the onion mixture with the thyme, sage, pepper, salt and remaining lardons. Use your hands to mix well. Fry a pinch of the pork mixture, cooking it through. Taste and adjust the seasoning if necessary. As the pie is served cold and the flavours will be muted, season generously. Cover the mixture and refrigerate for 2–3 hours.

4. Meanwhile, make the hot-water pastry. Put the flour mixture in a heatproof bowl. Put the lard with 350 ml (12 fl oz) of water in a saucepan over low heat, stirring until melted. Increase heat to high, bring to a boil, then use a wooden spoon to beat it into the flour until the pastry comes together. When it's cool enough to handle, knead on a lightly floured work surface until smooth.

5. Preheat the oven to 180°C (350°F). Roll out three-quarters of the pastry to 5 mm (¼ inch) thick and line the base and side of a 10 cm (4 inch) deep x 20 cm (8 inch) diameter spring-form cake tin, allowing 1 cm (½ inch) to overhang the edge.

6. Fill with pork mixture, flattening the top. Brush the edges of the pastry with egg wash. Roll out remaining pastry to 5 mm (¼ inch) thick, cut out a 22 cm (8½ inch) disc and lay it on top. Press the pastry together, trim and crimp edges with a fork. Cut out a 1 cm (½ inch) hole in the centre and brush with egg wash.

7. Bake for 30 minutes, then reduce the heat to 160°C (315°F) and bake for 1¼ hours. Carefully remove the side of the springform tin, brush the pastry side with egg wash and bake for 20–25 minutes until golden brown. The internal temperature should read 67°C (153°F). Set aside to cool to room temperature.

8. Warm the jellied stock in a saucepan over low heat and season with salt and pepper. Transfer to a jug and gradually pour the stock into the pie through a funnel inserted through the hole in the lid, tilting the pie to help distribute the stock and letting the stock settle before adding more if necessary.

9. Refrigerate for 3–4 hours until the jelly sets and then store in the refrigerator for up to 2 weeks.

**Meat: The Ultimate Companion by Anthony Puharich and Libby Travers (Murdoch Books, £30).
Photography by Alan Benson.**