BROCKLEBY'S
Handmade in Melton Mowbray

Pork Pie Recipe

Put your new-found skills to use and make a Melton Mowbray Pork Pie in your own home! Our easy-to-follow recipe below will remind you of the steps.

Ingredients

For a single pork pie (approx. 1lb):

- 200g pork *(see below)*
- 150g plain flour
- 65g lard
- 45ml water
- Salt and white pepper
- Gelatine (granulated if possible)

Choosing your pork

You will need approximately **200g of meat** to fill your pie. To achieve a great tasting pork pie, we recommend that you purchase pork from your **local butcher**, and ask them for **80% lean minced shoulder and 20% loin**, which can be minced or diced. There needs to be some fat on the pork to give the pie moisture (we find that around **15-20% fat** is about right, but this depends on individual preference). Mix the meat with a good pinch of salt and white pepper.

Preparing the pastry

1. Place the water and lard in a saucepan and heat gently until lard is melted, but be careful not to overheat the mixture as it might spit.
2. Place the flour and a pinch of salt in a bowl and mix thoroughly.
3. Once the water and lard have melted and heated, whisk the mixture thoroughly and add to the flour and salt, mixing everything until combined.
4. Leave the pastry to rest until firm, but still soft enough to handle. We recommend leaving it for 24 hours.

Cooking your pie

5. Once rested, separate a small piece of pastry (approx. 45g) and set to one side to become the pie lid, and hand raise the rest into the traditional pork pie shape using a wooden dolly or similarly shaped object.
6. Add the pork, and then flatten the remaining pastry to roughly the same diameter as the pie base and lay it atop, crimping the edges to ensure the pie is sealed. Make a small hole in the centre of the lid to allow steam to escape during cooking. Rest the pie in the fridge for at least two hours (but preferably overnight) before baking. The pie can also be frozen at this stage for cooking later.
7. Once rested, glaze the top of the pie with milk or a beaten egg for a golden brown finish *(optional)*.
8. To bake from chilled: Preheat oven to 200°C (180°C fan, gas mark 6). Bake in the middle shelf of the oven for 55 minutes.
   To bake from frozen: Preheat oven to 200°C (180°C fan, gas mark 6). Bake in the middle shelf of the oven for 1 hour 10 minutes..

Jellying your pie

Only jelly a cooked, cold pie!

9. Make two holes through the pastry on the lid of the pie, either side of the steam hole towards the outer rim.
10. Prepare your gelatine according to the instructions on the packet. You will only need a small amount – we recommend making up approximately 60ml.
11. Pour the jelly mix into one hole on top of the pie until it comes out of the other. Refrigerate the pie for at least 45 minutes to allow the jelly to set.