

# MELTON MOWBRAY PORK PIE

## INGREDIENTS

**Crust:** 3/4 lb plain flour, 6 oz lard, 1/2 teaspoonful salt, 4 fluid oz water.

**Filling:** 1 lb pork (failing flitch, use shoulder, and if bought buy 1 1/4 lb (625 g) to allow trimming) 1 level teaspoonful salt, 1/2 level teaspoonful pepper, 2 tablespoonfuls water.

## DIRECTIONS

**Crust:** Put lard and water in saucepan and bring to the boil to melt the lard. Weigh and sieve flour and salt into a bowl. Pour lard and water (while still boiling) over the flour. Mix well. Knead by hand. Leave to cool about an hour however during this time, knead once or twice more. The dough must not get too cold otherwise it will crack and crumble. Turn onto floured board. Flour mould. Place crust on top of mould and shape it from the top some way down the sides. The crust should be about 1/3 inch (1 cm) thick. Leave to set for 20 minutes. Turn crust off mould and trim with scissors.

**Filling:** Mince meat well or chop finely with a knife. Add salt and pepper, and mix well. Add water and mix again. Press meat well into corners of pie, filling within 3/4 inch (2 cm) of the top. Make the lid out of the pastry trimmings. Press pastry edges together. Castellate the top with thumb and first finger. Make one hole with a skewer.

Cut a length of greaseproof paper about 1 inch (2.5 cm) higher than the pie, wind it round the pie making sure it goes right down the bottom, and stick it together with flour paste. This holds the pie in position. Bake same day or the next although connoisseurs say that the pie is improved when left to stand overnight before baking.

**To Cook:** Place the pie on a sandwich tin with 1 inch (2.5 cm) edges. Allow room around the pie. Place on baking tray. Cook at 350 degrees F (180 C) for the first hour. Turn oven down to 300 degrees F (150 C) and cook for another 45 minutes.

The sandwich tin will re-absorb the fat. When the pie is nearly cold make a small hole in the top and add jelly. The jelly is made from bones and rind, just covered with water, simmered for 2 hours, then strained and seasoned. It should be poured into pie 1 hour after it comes out of oven.

## RESULTS

Makes ONE pie.