



## Pies (Pork)

One pig's trotter(Chopped)  
500 mls of water  
400 grams of minced pork  
200 grams finely chopped ham or lean bacon  
One Knorr Pork Stock Cube

### Method

Cook the pig's trotter in the water in a pressure cooker for 30 minutes  
Meanwhile add the pork and ham to a frying pan and stir at a low heat until the meat has separated fully.

Add the liquid from a previous roast ham joint (qv),the sieved juice from the pig's trotter and the stock cube to the meat in the frying pan

Simmer for 20 minutes on a low gas, then sieve the meat, reserving the stock, and cool.

Using the hot water pastry (qv) Divide into four sections. Roll out one section thinly, and cut out twelve two & a half inch discs.

Divide the remainder of the pastry into 12 sections and roll each one into a ball.

Using the pastry pusher form each ball into a pie shell,. in a twelve section Brownie Tin

Add the meat, spreading it equally amongst the pie shells.  
Take the discs and cut a 3/8 inch hole in each using the bottom of the large funnel about 3/4 of an inch from one edge.

Dampen the edge of each pie and press in the discs to make a good fit.  
Brush with milk and bake middle/bottom of the oven at mark 3 for 30-40 minutes until the pies are a nice golden colour. Allow to cool slightly,then remove the pies to a cooling tray, using a knife CAREFULLY if needed.  
Be certain not to cut into the surface of the pies.

Make up the stock to 400mls, Divide into two, freezing one half for future use on the next batch of pies.

Allow the reserved half to cool to room temperature, until the jelly is near setting. Transfer the pies to a Swiss Roll Tin. Using the large funnel from the set of three, add the stock to each pie until it JUST overflows onto the

pie surface. Top up later if necessary. NOTE some may overflow into the Swiss Roll Tin. This can be re-used later when the first jelly has set. Freeze the pies on the tin for a few hours, then bag up and return to the freezer for future use.



This recipe has been brought to you by The Cream Of Tartar Company Limited

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