

PORK AND PINE PIE

(A play on Neil's song Porcupine Pie)

I am a master pie maker, where I have made pies of many varieties, both savoury and sweet, this one uses pork and pineapple. I intentionally didn't use the word apple in the title of the recipe.

PASTRY: (Shortcrust)

2lb/Plain flour

1lb Lard

1oz Salt

Boiled water

Sift flour into a mixing bowl and add salt. Break lard into chunks, and if doing by hand, rub through until the lard is rubbed into the flour and you have a dry crumb. If using a mixer, use beater to do this. Once rubbed through, make a bay, and add water gradually, until you have pliable dough. Do not over knead, grease a large pie dish, and roll out pastry to a size bigger than the pie dish, line the dish with rolled pastry. Do not trim the pastry.

FILLING:

1lb Diced pork

Pineapple rings, (tinned or fresh)

Light stock with a dash of red wine

Saute the pork in a little oil to seal it, making sure it is light brown, not burned. Add some lard to a saucepan and melt it. Once melted, add a tablespoon of flour with a crushed stock cube and whisk into the melted lard. You should get a smooth paste; add some boiled water to get a smooth Roux. Add a splash of red wine, and a pinch of salt, and whisk, you should have a velvety smooth stock, add your pork and pieces of pineapple, and stir in. Let that simmer for about five minutes to allow everything to infuse together, you can season with dried rosemary.

Once simmered fill your lined pie dish, it should fill it just below the rim of the pie dish. Roll out pastry for the lid, before placing on the lid, make three cuts for vents, brush the edge of the untrimmed pie with beaten egg, and place on lid, seal it, and trim. You can leave it as it is or flute the edge using a pinching motion with thumb and index finger, or the back of a fork. Brush with egg all over top of pie, and bake at 170°C or gas 5 for 30-40 minutes until golden, it can be served with a dinner or eaten as an accompaniment to a salad.