



Traditionally this should have been Mutton Mince, but that's really not something I come across often in the local supermarkets....

Pastry Ingredients:-

100g of Lard
300ml of Boiling Water
1 Tsp of Salt
25g of Potato Flour
50g of Cornflour
375g of Gluten free Plain Flour
1 Egg, beaten to glaze

Filling Ingredients:-

300g of Lamb Mince
1 Onion, diced
1 Tsp of Mixed Herbs
½ Tsp of Mace
Salt & Pepper to season
Lamb Stock
Oil to fry

Method:-

- (1) Add the Lard and Salt to the Boiling Water and stir until it has dissolved.
- (2) In a large bowl mix the Flours.
- (3) Make a well in the middle and add the liquid.
- (4) Mix to produce a smooth dough.
- (5) Allow to cool so it can be handled, but not cold.
- (6) Divide into ball and keep enough aside to form the lids.
- (7) Press into Pie tins and pull up the sides.
- (8) Form the lids and then put both casings and lids in the fridge.
- (9) In a frying pan add a little Oil and fry the Onion until softened.
- (10) Add the Mixed Herbs and Mace.
- (11) Add the Lamb Mince and fry until browned.
- (12) Add Stock making sure that the mixture isn't too wet.
- (13) Remove from the heat and set aside to cool.
- (14) Remove the casing and lids from the fridge.
- (15) Fill the casings making sure not to over fill.
- (16) Add the lids and use a little water to seal the joins.
- (17) Make a hole in the middle of each lid and brush with Egg Wash.
- (18) Place in a preheated oven at 180c and back for 30 to 40 minutes.

When I was at the butchers I made hundreds of pies a week. We did have a hand operated Pie Former though! Hot water pastry can be a bit interesting the first time you have a go at it. But it's all good fun...