



Ribblesdale Food Heaven

Somewhere Rather Tasty

Bowland Game Pie

Recipe supplied by: Parkers Arms
Serves 8

Ingredients

300g minced venison,
100g chunky cut flash butter sautéed rabbit,
200g minced pork shoulder,
100g unsmoked dry cured streaky bacon (cubed),
100g of rendered pork fat worked to a smooth paste,

100ml each of red wine port and cognac
(reduced to 150 ml and cooled),

1 large handful each of thyme, rosemary, parsley and
sage,
6 cloves of garlic,
2 fresh bay leaves,

150g sautéed uncoloured sliced shallots
(take care to dry out as much liquid from this as
possible),

3 tbsp. of very good currant jelly
2 tbsp. mustard powder or fresh grated horseradish
Salt and pepper to taste (after 24 hours)

500g of short crust pastry

Method

1. Blitz the aromatics in a food blender until very smooth.
2. Place all meat in a large bowl.
3. Pour cooled reduction & aromatic puree over the meat and rub into the meat until thoroughly mixed in.
4. Cover with cling film and refrigerate overnight to marinate (no more than 24 hrs) so as not to draw too much liquid. Do not season at this point.
5. Allow to reach room temperature. Season well with salt and pepper and rub in well. Test seasoning by making little 1cm patties flattening them and cooking on a plate in a microwave on high for 20 to 30 seconds. Do not allow to overcook as it will mask the true seasoning.
6. Once seasoned to taste proceed to make 6 individual pies with approximately 150 -160 g of filling or 1 large celebration pie.

7. If making individual pies we hand raise them or free form hedgehog shaped pasties. You can line well-greased muffin tins or pie tins with pastry, put in a ball of filling cover with pastry and crimp as you wish. Snip a little hole in the middle and cook in a 180 degrees Celsius preheated oven until golden and crisp. Use a meat thermometer if making a large pie and check centre of meat reaches maximum 65 degrees as you want it a little pink inside. We cook at 180 for 12 to 15 minutes for individual pies. Overcooking will dry out the pie and prevents the natural gravy.