



MINI RAISED PIE TIN SET

HOW TO MAKE

INGREDIENTS

Hot Water Pastry:

- 550g strong bread flour
- 70g unsalted butter
- ½ teaspoon salt
- 100g lard
- 1 teaspoon sunflower oil
- 200ml boiling water

METHOD

1. To make the pastry, sift the flour and salt together in a mixing bowl. Using your fingertips, rub together the butter in to the flour and the mixture resembles breadcrumbs. Make a well in the centre of the mixture.
2. Heat the lard, oil and water in a saucepan and heat until melted. Pour this mixture into the well in the flour and gradually mix the flour and liquid together until a dough is formed. Tip this out onto a lightly floured surface and work the dough for two to three minutes until it is smooth and pliable. The dough should have a shiny appearance, and still be warm.

TIP: Place a piece of parchment along the rectangular base of the tin and place the sides on top so the full base is lined.

Adding a filling:

1. Line your tins with the pastry. Fill with a savoury filling of your choice.
2. If adding a cover to the pie brush the overhanging edges with warm water and place the lid on top, squeezing it together at the edges to seal. Trim off most of the excess pastry using scissors or a knife, and crimp to create a decorative edge. Make a small hole in the centre of the lid to allow steam to escape. Decorate as you wish with the pastry trimmings.

INGREDIENTS

Egg Wash:

- 1 egg
- Pinch of salt

METHOD

1. As a guide, roughly 10 minutes before the end of the cooking time remove the pie from the oven. Remove the dividers of the tin set. The pies are now only on the base of the tin with all sides exposed. Egg wash the pastry top and all sides. Take your time and ensure all the crust is evenly coated, to give a good finish.
2. Place back in the oven for 10 to 15 minutes until golden.