



# RECTANGULAR RAISED PIE TIN

## CHICKEN, HAM AND ASPARAGUS PIE RECIPE

This pie will take two days preparation and then must be refrigerated overnight after baking before it can be used.

### INGREDIENTS:

#### Filling:

- 800g diced chicken breast (or thigh or a mixture of both)
- 200g cooked gammon or ham hock
- 1½ teaspoons salt
- 1 heaped teaspoon ground white pepper
- Pinch of tarragon
- 25g finely chopped parsley
- 2 bunches of fresh asparagus

#### Egg Wash:

- 1 egg
- Pinch of salt

#### Jelly:

- 1 chicken stock cube
- 100ml boiling water
- 7g leaf gelatine

#### Hot Water Pastry:

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

#### Prepare the chicken the night before.

1. Place the chicken in a large bowl, mix together with the white pepper, tarragon and one teaspoon of salt. Cover and put in the bottom shelf of your refrigerator overnight.
2. Next day chop the cooked gammon and parsley. Add to the chicken mixture and mix well. Put back into the fridge until needed.
3. Preheat the oven to 200°C/400°F/Gas 6 (Fan 180°C).
4. Prepare the asparagus by cutting the ends off and cooking in simmering salted water for 3 minutes. Drain and plunge into iced water to set the colour. When cold remove from the water and place in the fridge.
5. 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.
6. 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.
7. Place a piece of parchment along the rectangular base of the tin and place the sides on top so the full base is lined.
8. Take three-quarters of the dough and use it to line the prepared tin. Press the pastry into the base and sides of the tin to prevent air bubbles from forming. Leave the excess pastry hanging over the edge of the tin.
9. Divide the chicken mixture into two, put the first half into the pastry lined tin and press firmly.
10. Place the asparagus on top of the chicken mixture, this should make two layers of asparagus. Place the remainder of the chicken mixture on top and press down firmly.
11. Roll out the remaining pastry until it is large enough to cover 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.
12. Place the pie tin on a baking sheet and place into your preheated oven on the middle shelf. Bake for ten minutes and then turn the oven down to 180°C/350°F/Gas 4 (Fan 160°C) and bake for a further hour. Check that the crust is not becoming too dark. If you wish a light coloured finish, cover with foil.
13. Once done, remove the pie from the oven. Remove the sides from the tin, then gently slide the pie off the cradle onto the baking tray. The pie is 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.
14. Place back in the oven for 10 to 15 minutes until golden.
15. To make the jelly, soak the gelatine in cold water. Dissolve the stock cube in the boiling water. Squeeze dry the gelatine and dissolve in the hot stock, making sure that all the gelatine is dissolved. Strain through a sieve prior to filling.
16. Allow the pie to cool for about 15 minutes and then add as much jelly as the pie can take. After about 5 minutes add more jelly. Continue until the pie will absorb no more jelly. When cool enough, place the pie into the fridge until the next day.



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## BOXING DAY PIE

### INGREDIENTS:

#### Filling:

- 400g leftover stuffing
- 500g cooked turkey, both white and brown meat, roughly chopped
- Salt and freshly ground black pepper
- 200g cranberries (fresh, or frozen and defrosted)
- 150g cranberry sauce

#### Egg Wash:

- 1 egg
- Pinch of salt

#### Hot Water Pastry:

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

1. Preheat the oven to 180°C/350°F/Gas 4 (Fan 160°C).
2. 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.
3. 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.
4. Place a piece of parchment along the rectangular base of the tin and place the sides on top so the full base is lined.
5. Take three-quarters of the dough and use it to line the prepared tin. Press the pastry into the base and sides of the tin to prevent air bubbles from forming. Leave the excess pastry hanging over the edge of the tin.
6. For the filling, spoon half of the stuffing into the pastry case and press down with the back of a spoon. Arrange half of the turkey over the stuffing, then season with salt and pepper. Mix the cranberries and cranberry sauce together and spoon half over the turkey. Repeat the layers once more, pressing down as before.
7. Roll out the remaining pastry until it is large enough to cover the pie. Brush the overhanging edges with 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 and chill for 30 minutes.
8. Place the pie tin on a baking tray and cook for 45 minutes. Remove from the oven then remove the sides and egg wash the pastry top and sides. Return to the oven for 15 minutes until golden.
9. When the pie is cooked, remove from the oven and leave to cool on a wire rack for 10 minutes. Leave to cool for a further 30 minutes before removing from the tray.