



MONTHLY RECIPE - OCTOBER 2015

Game Pie



Ingredients

Pie

1kg of mixed diced game,
pheasant, venison & pigeon
1 large onion
3 large carrots
2 sticks of celery
rapeseed oil & 50g butter
500ml red wine
250ml game stock
250ml chicken stock

thyme & rosemary
5 bay leaves
50g plain flour

Pastry

250g suet
500g plain flour
30g salted butter
picked thyme
salt & white pepper
20/30ml warm water

Method

Make the pastry first by rubbing the suet, butter, thyme & flour together in a large bowl and slowly add the water till it comes together in a dough. Lightly flour a surface and knead the pastry for 1/2 minutes till all incorporated.

Cover and place in the fridge for a couple of hours.

For the best result marinate the game meat in red wine overnight.

The following morning, in a large thick based pan, slowly cook the onion, celery and carrot off in the butter and rapeseed oil on a low heat. which diced to about a 10mm in size, should take around 5 minutes.

After 5 minutes mix in the flour and cook for another 5 minutes, finally adding in the marinated meat, wine, stock and herbs and cooking for 1 hour on a medium heat, making sure to stir every 15 minutes so that all the flour is incorporated in and the sauce begins to thicken.

After the pie mix is cooked and cooled at room temperature, transfer to a large pie dish or roasting tray, cover with the rolled-out suet pastry and cook for 45 minutes until the crust is golden brown.

Serve with roast potatoes & Yorkshire pudding.

Enjoy!