

DEVIZES PICNIC PIE 2021

[Created by Sue Lippiatt]



INGREDIENTS:

Filling

7 medium eggs and 1 yolk
115g packet stuffing
600g pork sausage meat
250g bacon, lean & fat, minced
Boiled new potatoes, halved
Cornichons
Jar of roasted red peppers
Black pudding
Shelled pistachios
Ground black pepper
1 tsp rose harissa paste
1 tsp ground cumin
½ tsp smoked paprika

Hot water crust pastry

500g plain flour
200g lard
1 tsp fine salt
1 egg yolk
450ml cold water

METHOD:

1. Prepare all filling ingredients first and have them ready before you make the pastry as it needs to be used while still warm:
 - a. Boil 7 eggs for 9 minutes and cool immediately, when cold peel and keep ready.
 - b. Split sausage meat into two and mix half with the harissa, cumin and paprika.
 - c. Season bacon with pepper.
 - d. Make up the stuffing as per packet instructions.
 - e. Drain cornichons and peppers.
 - f. Remove skin from black pudding.
2. Pre-heat the oven to 230°C—Gas 8
3. Grease and flour a 2-litre loaf tin and line with a 'sling' of greaseproof paper or parchment which will help with the removal of the cooked pie
4. For the pastry, place flour and salt in a heatproof bowl.
5. Put the water and lard into a saucepan and heat until lard is melted and liquid is hot.
6. Make a well in centre of the flour, drop in the egg yolk and cover lightly with flour, pour on the melted water/lard liquid and mix well to make a dough. Do not use your hands initially as it will be hot.
7. Knead until smooth once you can handle it, then make up into a cylinder and cut one third off to use as the lid.
8. Roll out remaining pastry to approximately ¼" thick and use to line the loaf tin. Ensure there are no holes in the pastry and leave enough to join with the lid for crimping.



Next start layering the filling into the lined tin:

- A layer of stuffing
 - Pork sausage meat
 - Cut the eggs so that yolk is visible at both ends and lay them end to end on top of the sausage layer, down the centre of the tin
 - Put half of the bacon on either side of the egg, lay cornichons lengthways on top of the bacon then add the remaining bacon
 - Sprinkle a layer of pistachios on top of the bacon
 - The spiced sausage meat forms the next layer
 - Make a layer of sliced skinned black pudding
 - Top with halved boiled new potatoes
 - Lastly cover the top of the potatoes with a layer of roasted red peppers
9. Prepare the lid. Roll out the remaining pastry to ¼" thick and big enough to cover the filling with a little overhang
 10. Dampen the top of the pastry on the tin, place lid on and press gently, crimp as you wish to seal.
 11. Trim if necessary and make a few holes for steam to escape.
 12. Decorate with cut out shapes from any left-over pastry if you wish using water to stick them on.
 13. Mix the egg yolk with a pinch of salt and brush generously over the top of the pie.
 14. Put the loaf tin on a tray and cook in the pre-heated oven at 230°C—Gas 8 for 20 min, then reduce oven temperature to 160/170°C—Gas 3.
 15. Cover pie with foil and continue to cook for a further 1 hour and 45 minutes, then uncover and raise oven temperature to 200°—Gas 6 for 30 minutes. [Check top for colour].
 16. Check the internal temperature of the pie after this time with a meat thermometer — it should be at least 71°C (into meat). If not continue to cook until it is.
 17. Remove from oven and cool and chill well before removing from the tin.