



Trish Hilferty's Raised Pork & Bramley Apple Pie

**Ready in about:** 4 hours

**Cooking time:** See below

**Serves:** 12

**Ingredients**

500g lean pork shoulder, diced into 1cm cubes  
375g minced belly of pork  
85g smoked streaky bacon rashers, finely sliced  
2 blades of mace  
12 sage leaves, finely sliced  
3 (750g) Bramley apples  
2 tbsp caster sugar  
1 organic egg, beaten

**For the pastry:**

260g lard  
1 tsp salt  
750g plain flour  
1 organic egg

1. Starting with the pastry, pour 300ml water into a stainless steel saucepan, add the lard and salt and bring to a simmer over a medium heat. When the lard has completely melted, add the flour and mix it in thoroughly.
2. Turn the warm dough out onto a clean surface, make a well in the centre and break in the egg. Knead the egg into the dough by pulling in the sides of the pastry over the eggy surface, pushing down, turning and repeating. It will incorporate quite quickly so continue kneading until the dough is smooth, about 3 minutes.
3. Remove a quarter of the dough, pat it into a disc and set aside to cool. Form the remaining dough into a large disc, place that into the bottom of a 24cm spring form tin and slowly and carefully work the pastry up the sides of the pan with your finger tips, making sure there are no holes or gaps. Cover and chill for 2 hours.
4. Preheat the oven to 200°C/fan180°C/gas 6. Place the pork, bacon, mace and sage into a large bowl, season with a good pinch each of sea salt and freshly ground black pepper and mix together until it's well combined.
5. Place half the meat filling into the pastry shell but don't pack it in too tightly. Peel, core and cut the Bramley apples into 5mm slices. Put into a bowl, sprinkle over the



sugar then layer half the apple on top of the meat. Repeat with the remaining meat and apple slices, leaving a small gap to slot the lid into.

6. Roll out the remaining pastry into a 25cm disc, drape it over the top of the filling, dampen the pastry edges and pinch together to seal well all around.
7. Make a hole in the centre of the pie, brush the top with some of the egg and put onto a baking tray. Bake for 30 minutes, then turn the oven down to 180°C/fan160°/gas 4 and cook for a further 45 minutes. If the pie begins to colour too much, cover it with foil.
8. Remove from the oven and leave for 5 minutes before removing the springform ring. Brush the sides of the pie with a little more beaten egg and return to the oven for 10 minutes more. Cool slightly before serving warm or cold, with a sharp chutney or piccalilli.