

Game Pie

You will need:

2 tbs rapeseed oil

2.2lbs/1kg mixed diced game meat all off the bone (inc. venison, rabbit, pheasant and pigeon)

2 large red onions, peeled and diced

1 clove garlic, peeled and crushed

4½oz/120g smoked back bacon, diced

4½oz/120g field mushrooms, sliced

1oz/25g all purpose/plain flour

4 bay leaves

Zest and juice of an orange

1 tbsp redcurrant jelly

300ml chicken stock

70ml Port wine

Salt and pepper

1.2kg shortcrust pastry (Jus-Rol or similar)

1 egg, beaten



- Heat a tablespoon of rapeseed oil in a large pan, brown the game meat in batches and keep to one side.
 - Heat the rest of the oil, cook the onions until starting to soften but not color. Add the garlic, bacon & mushrooms and cook for a further 2-3 minutes.
 - Stir in the flour & cook for 2 minutes. Season well & stir in the bay leaves, orange juice & zest, redcurrant jelly, stock & port.
 - Bring to the boil, add the browned meat & simmer gently for 1 hour or until the meat is tender. Allow to cool.
 - Heat the oven to Gas 5, 190°C
 - Flour the inside of metal skillet – do not grease. Roll out enough pastry to fit the inside of the skillet plus ½"/1cm. Gently press the pastry base into the skillet leaving an overhang of ½"/1cm. Fill the pastry case with the meat mixture. Roll out the remaining pastry for a lid. Brush the top edge of the pastry base with beaten egg & lay the pastry lid on top. Press down edges with the end of a spoon. Cut a steam hole in the center. Brush the pastry with beaten egg to glaze.
 - Bake for 30 minutes on bottom shelf of the oven followed by 30 minutes on top shelf, until the pastry is golden brown & the filling piping hot.
- Serve generous size portions with creamy mash, steamed savoy cabbage & red onion.

