



Hillworth Game Pie

Serves 4

450g game meat, off the bone
1 small onion halved
2 bay leaves
2 carrots, halved
Few black peppercorns
15 ml/1tbsp oil
75 g/3 oz streaky bacon pieces, rinded and chopped
15 ml/1 tbsp plain flour
45 ml/3 tbsp sweet sherry
10 ml/2 tsp ground ginger
Grated rind and juice of ½ orange
350g/12 oz ready-made puff pastry
Egg or milk to glaze
Salt and pepper
300 ml/½ pint stock

- Cut the game meat into even size pieces. Fry the onion, chopped, in the oil until softened. Then add the bacon and meat and fry quickly to seal. Sprinkle on the flour and stir until beginning to brown. Gradually add the stock, stirring as it thickens, then add the sherry, ginger, orange rind and juice and seasoning. Simmer for 20 minutes.
- Transfer to a 900 ml/½ pint pie dish and allow to cool slightly.
- Preheat the oven to 220°C/ 425°F/ Gas mark 7. Roll out the pastry to 2.5 cm/1 in larger than the dish. Cut off a 1 cm/½ in strip all round. Damp the rim of the dish and press on the strip of pastry. Damp again and then lift the pastry carefully over the pie sealing the edges well at the rim. Trim off the excess pastry, use to decorate the top, then brush the pie with egg or milk.
- Bake for 15 minutes, then reduce the heat to 190°/375°F/ Gas mark 5, for a further 25-30 minutes. Serve with redcurrant, or sage and apple jelly.