

Gill's Gourmet Gallery

Game pie with redcurrant jelly

Short crust pastry x 2

Ingredients:

125g/4oz plain flour, pinch of salt, 55g/2oz butter- cubed

30-45ml/2-3 tbsp cold water

Method:

Sift the flour and salt into a mixing bowl. Add the cubed butter and rub into the flour until it forms a breadcrumb texture. Add the water and mix together to form a dough ball.

Wrap in cling film and place in the fridge until needed.

Game pie filling - Ingredients:

500g of mixed game (boned and cubed), 1 tablespoon vegetable oil, salt and pepper to season, 1 large onion, 750ml water, 1 level teaspoon of juniper berries, 2 bay leaves, 1 tablespoon redcurrant jelly or port and bramble jelly, 2 tablespoons gravy granules, 1 egg (egg wash).

Method:

Heat the oil in a frying pan on a low heat. Toss in the game and stir. Add the onions and cook until lightly browned with the meat. Place in an ovenproof casserole dish with a lid. Add the water, redcurrant jelly, juniper berries and bay leaves. Place in a preheated oven 150C, for one hour. Remove and thicken with the gravy granules and then season. Leave to cool and then place in the refrigerator until cold.

To assemble the pie: Grease a 6 inch, 150cm round pie tin using melted butter.

Roll 2/3 of the pastry into a circle 5mm thick and line the tin, making sure there are no holes in the pastry.

Fill the pastry case with the meat and some gravy.

Keep the remainder of the gravy to heat and serve with the pie.

With the remaining 1/3 of pastry, roll a circle to make a lid.

Attach to the pastry base using an egg wash to seal, crimping as you move around the tin.

Egg wash the pie top.

Bake in the centre of the oven for 40 minutes at 180C and serve.

