

Yorkshire Game Pie

Serves 4

Ingredients for the pastry

480 g plain flour
240g butter, cut into cubes
1 egg, beaten
Salt and pepper.
Egg wash (one egg, beaten with a pinch of salt)

Method

Place the flour and butter in a bowl and rub the butter into the flour together to form a sandy consistency.
Add the beaten egg to this and mix in with the salt and pepper.
Allow the pastry to rest in a fridge covered in cling film for half an hour.
Roll out the pastry thinly and use to line the pie dish, reserving some pastry for the top of the pie

Ingredients for the filling

2 pheasant breasts (Yorkshire Game)
2 venison steaks (Yorkshire game)
2 Rabbit loins (Yorkshire Game)
Oil for frying
½ bottle of red wine
2 tablespoons of tomato puree
1 pint reduced beef stock
2 bay leaves
Small sprig thyme
Small sprig of rosemary
3 shallots peeled and finely chopped

Method

Chop the pheasant, rabbit and venison into chunks.
Place the chopped game into a hot frying pan with some oil and seal the meat until golden in colour. Then add the chopped shallot and tomato puree and cook until the shallots are soft (approximately 10 minutes).
Add the red wine, chopped thyme and rosemary leaves and reduce by half.
Add the game stock and repeat the process, slowly simmering the sauce to reduce to a thick rich jus.
Cool the mixture, and then place in the fridge for about an hour.
Ensure that the mix is fully chilled, then place in the centre of the lined pie dish, egg wash the edge of the pastry. Cover the pie with the remaining rolled out pastry, trim off any excess from around the edges and egg wash the top.
Bake the pie in a hot oven 180°C for approximately 30-40 minutes until cooked and serve piping hot with some creamy mashed potato and vegetables.

