



Scotch Pies

Ingredients - makes 8 pies

Hot watercrust pastry:

120g lard

160ml water

360g plain flour

1/2 tsp salt

Filling:

250g fatty lamb mince. Do not use lean.

1tsp ground nutmeg

1tsp ground mace

1.5tsp white pepper

1tsp salt

60g rusk or breadcrumbs

400ml stock

Rice flour or semolina for dusting

Method

For the pie shells you will need 6 food rings or 6 empty food cans as moulds. Tuna cans work well.

Pastry.

Line a baking tray with a non-stick liner. Grease and liberally dust with flour the food rings or tins.

Place the flour with the salt in a large bowl.

Heat the 160ml water and lard in a pan until melted then tip into the flour and mix to a soft dough. Set aside to cool for a few minutes.

Cut the dough into 6 equal pieces. Take one of the pieces, cut a small piece off and save for making the pie lid. On a floured surface roll out the dough large enough to fit the tin or food ring. Gently ease the dough into the tin. Trim the excess dough.

Repeat with the other 5 pieces of dough. Chill the pie cases in the fridge whilst you make the lids and the filling.

Make 6 lids with the dough cut-offs. Use a pattern to cut the circles big enough to fit the pies. Cut a steam hole in the top of each lid.

Filling.

Make the meat filling by mixing the spices and seasonings with the minced lamb and rusk. Add most of the gravy.

Fill the pies 2/3 full. Add the lids by gently pressing the sides together. Fill the pies through the air hole with a little more stock.

Dust the tops of the pies with the rice flour.

Bake in the oven at 150c for 40 mins, remove the tins then cook at 190c for another 10 mins.