

Medlar vodka jelly pork pie

SAVE ME

Keep me

Hot water pastry

550g plain flour
2tsp salt
200ml water
100g butter
100g lard
2 eggs

- Boil the water, butter and lard.
- Add the flour and salt and mix well with a wooden spoon.
- Pour into a mixer or large bowl and add the eggs, mixing well and beat until smooth.
- Rest for at least two hours in the fridge.
- Roll out the pastry with some flour and line a 6" greased cake tin, keeping some pastry for the top.

Filling

800g gammon unsmoked
650g pork belly
½ tsp ground mace
½ tsp nutmeg
1tsp fresh chopped thyme

- Dice all of the meat and mix together in a food processor with

the spices, herbs and some salt and pepper.

- Pack the mixture into the pastry case and then top with a layer of the pastry to seal it, crimping around the edge. Brush with eggwash and cut a small hole in the centre using a cutter or piping nozzle.
- Bake at 180C for 30 minutes and then reduce the heat to 160C and cook for a further 90 minutes or until golden and cooked through in the centre.
- Leave to cool and then refrigerate overnight before adding then jelly.

Jelly

100ml medlar vodka
200ml apple juice
6 leaves gelatin (soaked in cold water until soft)

- Heat the apple juice and squeeze out the gelatin. Mix together until the gelatin dissolves
- Add the vodka and mix well
- The meat will shrink away from the pastry and leave a gap so you will be able to pour the liquid jelly through the hole in the top of the pie to fill this.
- Leave to set in the fridge before cutting.

WITH

eat
STREET 

Honey and almond financier

350g icing sugar
125g ground almonds
430g egg whites (about 9 eggs worth)
170g butter
25g Medham farm honey
20g baking powder
To finish
50g Medham farm honey

- Cook the butter in a pan until it bubbles and then starts to turn light brown in colour. It will start to take on a slightly nutty sort of smell.
- Remove from the heat and allow to cool to room temperature.
- Mix all remaining ingredients (except the 50g honey) thoroughly and then add the cooled butter. Blend until smooth with a stick blender or in a food processor.
- Leave in the fridge overnight and then pipe into silicone moulds. Bake at 180C until golden brown.
- Top with the remaining honey and allow it to seep into the cakes.
- Serve warm and fresh.