

# Whitworths

## Pork, Chicken & Apricot Layered Pie



 Serves 10  Prep 1 hour  2 hours

### INGREDIENTS

140g **Whitworths Golden Malatya Apricots**  
70g **Whitworths Chilean Orchard Prunes**, chopped  
200g sausagemeat (or skinned sausages)  
8 rashers smoked back bacon, roughly chopped  
300g cooked ham, cut into 1cm pieces  
1tsp ground mace  
1tsp freshly milled black pepper  
30g flat leaf parsley, finely chopped  
250g mini chicken fillets  
85g sage and onion stuffing mix  
1 egg, beaten

for the pastry...

4tbsp milk  
100g lard  
pinch of salt  
150ml water  
450g plain flour

### READY...STEADY...BAKE

- ♥ Cut a length of baking parchment long enough to give 'handles' at each end of the tin - this will help you get the pie out later! Continue to grease and line the rest of the tin as usual.
- ♥ For the pork layer... place the sausagemeat, bacon, 150g ham, mace and black pepper into a food processor, blend to a coarse chop. Remove blade then stir in the parsley and remaining ham. Divide the pork mix into 2, add half to the bottom of the pastry tin.
- ♥ For the pastry... gently heat the milk, lard, salt and water in a saucepan until the lard melts. Remove from the heat then pour into a mixing bowl, add the flour then stir to form a paste.
- ♥ Knead the pastry into a ball, divide into 3. Wrap 1 section in a tea towel to keep warm then roll out the rest of the pastry, onto a floured surface, until 5mm thick or long enough to cover the base and sides of the tin. Leave a little hanging over the edges for the lid to join.
- ♥ Preheat your oven to 200°C / 180°C Fan / Gas Mark 6.
- ♥ Layer the apricots over the pork, pressing down lightly with your fingertips.
- ♥ Layer the chicken over the apricots.
- ♥ For the stuffing... make the stuffing mix as per pack instructions, add the chopped prunes, stir then layer over the chicken whilst still warm.
- ♥ Add the final layer of pork mix, pressing down lightly with your fingertips to as even and smooth as possible.
- ♥ Roll out the set aside pastry for the lid, water the edges of the pastry in the tin then top with the lid, pressing down around the edges with your fingertips to give a fluted effect.
- ♥ Cut 2 slits in the top of the pie then glaze with the beaten egg.
- ♥ Bake in the centre of your preheated oven for 1 hour then reduce the heat (180°C / 160°C Fan / Gas Mark 4) for a further 1 hour. Test to ensure cooked throughout with a temperature gauge (to 85°C) or place a skewer in the middle to ensure piping hot.
- ♥ Transfer to a wire cooling rack, leaving in the tin until cool, then lift out with the baking parchment handles, slice and serve.

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## Happy Baking!