

Hogget or Mutton Pie à la Reform

I have based this recipe on the Alexis Soyer classic, Lamb Cutlet Reform, which he made for the Reform Club in London. I created this version for the BBC when I was filming the Victorian Roadshow in Beamish in 2001, because hogget and mutton were staple Victorian meats.

200 g / 7 oz shortcrust pastry
(see recipe on page 33)

8 loin of hogget or mutton
steaks, bone removed

50 g / 2 oz York ham, chopped

50 g / 2 oz mushrooms, chopped

Salt and pepper

Pinch each of thyme and
nutmeg

150 ml / ¼ pint of mutton stock,
thickened with flour and
butter

60 ml / 4 tablespoons claret

60 ml / 4 tablespoons
redcurrant jelly

1 egg, beaten to glaze

Lightly brown the steaks on each side in a little butter. Lay them in a deep pie dish and sprinkle with ham and mushrooms. Season with salt and pepper, nutmeg and thyme.

Make the hot stock and pour it over the meat. Stir in the claret and redcurrant jelly. Allow to cool.

Roll out the pastry and cover the pie dish, crimp and egg-glaze.

Bake the pie at 220°C / 425°F / gas mark 7 for 10 minutes and then reduce the heat to 170–180°C / 325–350°F / gas mark 3–4 for a further 40 minutes.

SERVES 4–6

