

Traditional Game Pie

Today you can buy the complete mix of game meat from your butcher or from some supermarkets. They stock it fresh and frozen, and is not difficult at all to purchase.

Although game pie is traditionally made with puff pastry I like to use my shortcrust pastry instead, using leftover bits for decoration.

50 g / 2 oz butter

50 g / 2 oz dripping or lard

775 g / 1½ lb of mixed game
meat consisting of one third
each of haunch of venison,
rabbit and pheasant, using
pure meat with no gristle
and all fat removed

225 g / 8 oz wild or oyster
mushrooms

225 g / 8 oz shallots, peeled

2 cloves garlic

3 tablespoons seasoned plain
flour

300 ml / 10 fl oz claret

300 ml / 10 fl oz good beef stock

1 onion chopped

8 juniper berries

Pinch of allspice and marjoram

1 teaspoon salt

Black pepper

2 lb shortcrust pastry
(see recipe on page 33)

In a very large saucepan heat the fats gently. Add the game meat and seal it by cooking for 5 minutes, extracting the juices and browning the meat quickly.

Add the chopped mushroom, shallots and garlic, cooking for a further 4 minutes. Sprinkle with the flour and cook for 3 minutes, then slowly add the claret and beef stock. Add the rest of the ingredients. Take the pan from the heat and allow to stand for 6 hours.

Make up the pastry and let it rest.

Bring the game mix to the boil and simmer, reducing the stock by half, cooking for at least 25 minutes. Place the game and the sauce into a 1.2 litre / 2 pint pie dish.

Roll out the pastry and cover the pie dish, sealing the edges all round, making decorative leaves with any leftover pastry. Coat with a little milk and bake in the centre of the oven for 50 minutes at 180°C / 350°F / gas mark 4.



SERVES 6-8