

PULLED PORK PIE

Ingredients

2 x 150g pork shoulder steaks, trimmed
1 tablespoon olive oil
2 shallots, peeled and chopped
1 carrot, peeled and chopped
1 celery stick, chopped
1 tablespoon plain flour
1 tablespoon tomato purée
200ml hot chicken stock
200ml cider
1 tablespoon freshly chopped thyme
100g prepared puff pastry
1 egg, beaten
A little plain flour

Method

Preheat the oven to 170°C, 150°C fan, Gas Mark 3. Heat the oil in a pan

and sauté the shallots, carrot and celery over a medium heat for about 5 minutes until golden.

Add the pork to the pan, season well, and cook until golden brown on each side. Mix together the plain our, tomato purée and 2 tablespoons water and stir into the base of the pan. Pour in the stock, cider and thyme and stir together.

Cover the pan with a lid and bring to a simmer. Transfer to the oven and cook for around 1½ hours until the pork is tender. Use two forks to shred the meat and mix together with the sauce.

Increase the oven to 220°C, 200°C fan , Gas Mark 7. Divide the mixture between two 300-350ml pie pots on large ramekin dishes

Dust a clean work surface with a little plain our and roll out the pastry until it measures about 3mm thick. Turn the pie pots over onto the pastry and cut around to create lids. Stamp out two heart shapes using a 3.5cm heart cutter.

Put the pastry on top of the pie pots and brush with beaten egg, then put the hearts on top and brush again with the egg. Bake in the oven for about 20 minutes until the pastry has pued up and is golden and the lling is hot right through.

Serve with steamed green beans, peas and watercress, tossed in a little extra virgin olive oil and a squeeze of lemon juice.