



Miss Windsor's Wartime Farmhouse Pie!

Preparation time: 40 minutes

Cooking time: 30 minutes

Serves 6 hungry guests!

Ingredients

Suet Pastry:

- 350g (2 & 1/3 cups) self-raising flour
- 180g (1 & 3/4 cups) vegetable or beef suet
- pinch of salt
- a sprinkling of coarse black pepper
- cold water
- whisked egg for the glaze

Pie Filling:

- 4 medium potatoes
- 4 large carrots
- 1 medium onion
- ½ large swede
- 1 small tin of garden peas
- a handful of fresh chopped parsley
- 2 heaped teaspoons of mixed dried herbs
- some fresh thyme
- little vegetable stock
- salt and pepper
- 2 or 3 garlic cloves (or the equivalent of dried chopped garlic)
- smattering of flour

Equipage

- medium pie dish
- rolling pin

Method

Suet Pastry:

1. Pre-heat oven to 190°C / 170°C Fan / 375° F / gas mark 5.
2. First off, let's get cracking with the suet pastry! Into a large mixing bowl sieve the flour, then add the suet, salt, and pepper. Mix well.
3. Add a few drops of cold water at a time and with a curving motion mix with a knife.
4. Darlings, this pastry must not be dry, so add enough water and continue to mix with a knife until the dough is quite sticky.
5. Now using you're pretty little mitts, bring the dough together until it's rather smooth and elastic. Cover and rest for a while.



The Filling:

1. Chop the potatoes and swede into chunky pieces. Parboil in vegetable stock, and when done set to one side and keep the vegetable stock.
2. Cut the carrots into small cubes, then dice the onion and garlic. Transfer to a large frying pan and add the peas. Season with salt and pepper and fry until browned in a drop or two of oil.
3. Add the fresh parsley and thyme, then scatter over the dried mixed herbs and give it a jolly good stir.
4. Transfer the parboiled potatoes and swede to the frying pan, add a smattering of flour and thoroughly mix together.
5. Darlings, now pour in enough stock to wet the ingredients and fry everything together for a few minutes until well-mixed.
6. Next, grab your pie dish and carefully spoon in the vegetable mixture.
7. Now, take 3/4 of your dough and place onto a floured surface and start gently rolling until you've formed a circle or square shape to cover your choice of vessel. Oh, and please make sure that your pastry lid is rolled fairly thick – Ta very muchly!
8. Cover the pie filling with the pastry and carefully trim off the edges.
9. Now onto the creative bit – How exciting! Using the last of your dough festoon your pie with some decorative leaves and stick them onto the lid with some whisked egg.
10. Darlings, you will probably have some left-over pastry, which one may use if needs must, or alternatively why not make one or two jam puffs out of the leftovers!
11. Once festooned with pretty leaves, brush the whole pie lid with whisked egg.
12. Pop in the oven and bake for approximately 30 minutes until the pastry is golden brown and risen.
13. Serve piping hot with a dash of gravy – that's if you have a bit leftover from your Sunday roast dinner, if not then 'hard cheese'!

Miss Windsor x