



Mrs Beeton's Veal & Ham Pie

Preparation time: 40 minutes

Cooking time: 1 & 1/4 hours

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:

- 680g approx. (1.5 lbs US) lean veal (fillet or cushion) cut into neat slices by your butcher!
- 220g (1 heaped cup) cooked bacon bits – diced
- 3 hard-boiled eggs or par-boiled potatoes - thinly sliced
- 1 heaped teaspoon of dried mixed herbs
- 1 heaped tablespoon of chopped fresh parsley
- 140ml (5 US fl oz.) beef stock
- salt and pepper

Equipage

- medium pie dish
- rolling pin

Method

Suet Pastry:

1. Pre-heat oven to 180°C / 160°C Fan / 355° F / gas mark 4.
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. Into your pie dish of choice, arrange a layer of veal and season with salt and pepper. Then add a layer of sliced boiled egg (or potatoes) and some cooked bacon bits. Season with mixed herbs and chopped parsley.
2. Repeat step one until you have finished the ingredients.
3. Pour over the stock and set to one side – How spiffing!
4. Darlings 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!
5. Cover the pie filling with the pastry and carefully trim off the edges.
6. 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.
7. 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!
8. Once festooned with pretty leaves, brush the whole pie lid with whisked egg.
9. Pop in the oven and bake for exactly 1 and 1/4 hours.
10. Serve piping hot with a dash of gravy and some seasonal vegetables – voila!

Miss Windsor x