



ENGLISH
HERITAGE



NEOLITHIC INSPIRED MINCE PIES

These mince pies have been given a Neolithic savoury twist. Inspired by preserved food remains found near Stonehenge, we've created some festive pies that will add something special to your celebrations this year. For a veggie choice, simply substitute the beef and pork with grated carrots and parsnips. Tasty hot or cold!

INGREDIENTS

For the pastry

- 300g plain flour
- 150g vegetable suet
- A few splashes of water
- Seasoning

For the filling

- 150g minced beef (or grated carrots (v))
- 150g minced pork or sausage meat (or grated parsnips (v))
- 50g blackberries – chopped
- 50g blueberries – chopped
- 50g hazelnuts – finely chopped
- 5 tps crab apple jelly

For the decoration

- A handful of crushed hazelnuts

Equipment:

Muffin tin, large bowl, rolling pin, pastry brush, 9cm and 7.5cm cookie cutters

1



Preheat your oven to 210°C Electric/190°C Fan/ Gas Mark 5.

Mix the flour and suet in a large bowl. Season.

2



Add the water, a tablespoon at a time, mixing with your hands until the dough pulls away to clean the bowl.

3



Drop the pastry ball onto a floured surface and turn to flour both sides. Roll out to 3-4mm thickness and with your 9cm cutter, cut out 12 circles. Keep the leftovers for the lids. Press into a non-stick muffin tin.

4



Combine all of the filling ingredients together in a bowl.

5



Spoon the mixture into the pastry cases all the way to the top and make sure it's well packed.

6



Roll out the remaining pastry and with your 7.5mm cutter, cut out 12 circles – these are your lids. Brush one side of the lid with water and place, water-side down, onto the pie, pressing around the edges to seal.

7



Once all of the lids are on, brush their tops with water and sprinkle with crushed hazelnuts.

8



Bake for 20-25 minutes or until golden brown and firm to the touch. If you're using meat, make sure the filling is piping hot and cooked through (no pink!).