



ENGLISH  
HERITAGE



**Equipment:**

A dry, non-porous cooking stone,  
wooden spoon, 2 small heatproof pots

# NEOLITHIC INSPIRED MINCE PIES

Ever fancied trying some Neolithic baking? Inspired by preserved food remains found near Stonehenge, we've created some festive pies using ancient cooking methods and ingredients that will add something unforgettable to your celebrations this year. To make these veggie, swap the lard for a vegan or veggie fat product.

## INGREDIENTS

### For the pastry

- 2 x handfuls of einkorn flour\*
- ½ handful of acorn flour\*
- Knob of lard
- A few drops of water

### For the compote filling

- Four crab apples
- A few blackberries
- A few sloes
- Pureed rose hips (about a spoonful of pureed rosehips)
- A spoonful of honey

### Plus

- A handful of whole berries
- A couple of crushed hazelnuts

### For the decoration

- Some linseeds and a drizzle of honey for the tops

\*available from reputable online retailers



1 Get your fire going to a gentle burn, then heat your stone. Cut up your compote filling ingredients and pop them in a small, heatproof pot. Place on the fire to stew until tender.



2 Mix the flours with the lard and a few drops of water until you have a firm dough.



3 Create 6 circles for the pie bottoms, and 6 slightly smaller circles for the tops. Cup each pie bottom in your hand and spoon in cooked compote.



4 Press the tops firmly onto the bottoms, using a wooden spoon to keep the pie secure, and seal well with a few drops of water if needed. Sprinkle tops with honey and linseeds.



5 Once sealed, cut two little steam vents in the top and turn out. Repeat until you've got six pies.



6 Place on your heated stone on an open fire and cook until firm to the touch, flipping over half-way through for an even bake. Never leave an open fire unattended.