



# Pork Pie Seasoning, Glaze & Gel!

## Preparing the Pork Pie Meat

1. Place the minced pork in a mixing bowl.
2. Blend both parts of the split pack (cure pack & seasoning pack) together evenly.
3. Add the blended seasoning and rusk to the minced Pork, mix to disperse evenly.
4. Gradually add the cold water, mix until all the water is absorbed.
5. Leave the mixture for approx 1hr to allow the meats to cure.
6. The meat is now ready to be filled into the pastry shells.

To help you make a superb pork pie, we've put together a simple step-by-step guide. Take a look overleaf, follow the instructions and make...

*...deliciously profitable pork pies!*

### Pork Pie Meat Recipe

| Recipe                                 | %          | lb        | oz       | kg           |
|--|------------|-----------|----------|--------------|
| Pork Meat (90vl) (mince 8mm)           | 50         | 10        | 0        | 4.487        |
| Pork Meat (70vl) (mince 5mm)           | 30         | 6         | 0        | 2.700        |
| Pork Pie seasoning with Cure p/n 75240 | 3          | 0         | 10       | 0.283        |
| Rusk DYR                               | 7          | 1         | 6        | 0.630        |
| Cold Water/Ice                         | 10         | 2         | 0        | 0.900        |
| <b>Total</b>                           | <b>100</b> | <b>20</b> | <b>0</b> | <b>9.000</b> |

This meat mix recipe is based around using one 10oz (283g) split pack of Lucas Pork Pie Seasoning.

# Pork Pie perfection!

1



## Pastry

Buy in frozen hot water pastry cases and lids.  
Or  
Make your own pastry using a classic hot water paste:  
Add just two thirds of the required water at boiling point to melt the fats during the initial blending.  
Continue to mix the pastry until it becomes crumbly, then add the remaining water COLD.  
The pastry will start to come away cleanly from the sides of the mixing bowl and becomes like strong elastic.  
The pastry is now ready to use.  
The pastry can be refrigerated and will keep for 3-4 days, so larger batches can be made to cut manufacturing time.

2



## Blocking Out

Form the pastry into shells either by hand in a tin (hand raised), by forming on a hand-operated blocking machine, or on a larger semi-automated blocking machine for larger production.  
For machine blocking, heat the blocking die to a suitable temperature (check with manufacturer) to ensure the easy release of the pastry from the die after forming.  
Always ensure the thickness of the pastry is even.

3



## Meat Mix

For non-cured pies, thoroughly blend the seasoning through the mix, ensuring an even flavour distribution.  
For cured pies, it is vital to thoroughly mix the two packs in a separate vessel prior to adding to the meat and again, mixing well. This will ensure an even distribution of the curing agents throughout the final blend of meat filling.  
See overleaf for recipe.

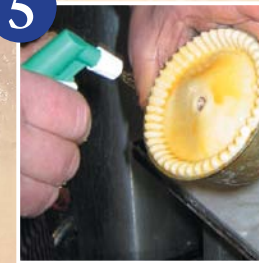
4



## Filling out Pastry Bases & Shells

If using frozen pre-formed pastry, allow the pastry to temper, or partially thaw prior to use. Failure to do so may result in poor adhesion of the lid to the base, or poor adhesion of the glaze to the pie lid.  
Whether using frozen or own-made pastry, lightly spray the filled base with cold water to create a key for both surfaces to stick to one another.  
Use a ratio of 50/50 pastry/meat to ensure a quality finished product.  
Form the pre-weighed portion of meat mix into a pear shape and place this into the centre of the base.  
Press the portion into the base with the back of the fingers to ensure an even, flat pressure is applied.  
Spray the top of the open base with water to create a key for the lid.  
Add the lid and crimp by hand, or use a mechanical lidding machine.

5



## Glazing

Apply the glaze by brush or as a spray, before baking, after baking, or both for an extra-glossy sheen.  
After application, turn the pie on its side to drain off the excess glaze. The remaining glaze will run evenly over the pie top.

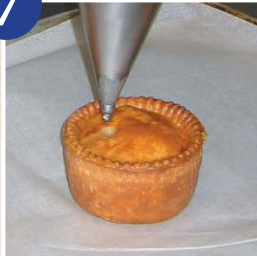
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## Baking

To create a good seal between the lid and base, set the initial temperature at 210°C for 10 minutes, then reduce to 195°C until fully cooked (internal temperature of 72°C).

7



## Gelling

Gel is added after baking to fill the cavity caused by natural shrinkage of the meat during cooking.  
Add the gel after the pie has cooled to reduce absorption into the pie pastry.  
Alternatively, add the gel in two stages, the second an hour after the first to ensure the pie is fully filled.

### GLAZE RECIPE

| Ingredients     | %          | kg         |
|-----------------|------------|------------|
| Glaze p/n 62564 | 16         | 0.160      |
| Hot water       | 84         | 0.840      |
| <b>TOTAL</b>    | <b>100</b> | <b>1.0</b> |



Call your nearest Lucas distributor today to order your Lucas Pork Pie Seasoning, Glaze and Gel!  
Lucas Ingredients, Bristol, BS32 4QL • Helpline - 0800 138 5837 • [www.lucas-ingredients.co.uk](http://www.lucas-ingredients.co.uk)