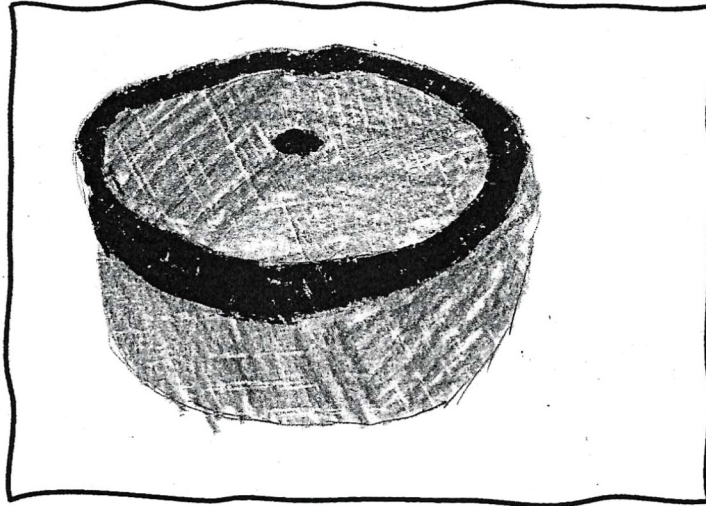


Scotch pie

Χώρα: Scotland



Υλικά:

Pastry part
250 g plain flour
100g lard
120 ml water

filling part
300 g lamb mince
1 small onion
1 tsp ^{= 1/2 spoon} mixed herbs
1/2 table spoon mace
Beef stock 4 table spoon

salt and peper

Εκτέλεση:

Put the flour in a bowl and make a well in the middle. Cut the lard into small cubes and add to a small pot of hot water. Use a smaller pot so that the lard is just covered by the water, (it's only a tiny amount). Divide the pastry into 4 roll out the pastry balls. Put the pastry in the fridge to harden. Put the onion mace and mix herbs in a frying pan. Add the lamb stock. Add the lamb mince in the pie and cook for around 45 at 180 degrees. There you have it a delicious Scotch pie.