

# THE WINDMILL

## AROMATIC MUTTON PIE RECIPE



We support the Mutton Renaissance society, which is dedicated to help hill farmers to sustain their existence and promote this delicious meat. The depth of flavour of mutton lends itself to this rich and aromatic recipe.

### Ingredients, serves 6

#### For the Pie mix

2 tbs vegetable oil	4 cloves garlic, chopped
125 g Onion diced	1 tsp black pepper
125g Carrot diced	1tsp salt
100g Fennel diced	1kg leg of mutton, 3 cm dice
1 tsp cumin powder	400 g chopped tomatoes
1 tsp ground coriander	1 tbs tomato puree
1 tsp English mustard	1 tbs honey
1 tsp cayenne pepper	750 ml lamb stock
1tsp ground ginger	150 g turnip diced

#### For Pastry

400g self raising flour  
200g shredded suet  
2 tbs. fresh parsley chopped  
Salt and black pepper

Heat the oil in a thick bottomed pan and add the onions, carrot and fennel. Cook the vegetables on a moderate heat for about 15 minutes or until the vegetables are soft but not coloured.

Add all of the spices and garlic, stir and cook gently for 5 minutes. Add the mutton, honey, stock, tomatoes, tomato puree, the salt and black pepper. Cover and cook gently for around 2 hours, stir frequently.

Add the turnip and cook for another 30 minutes until the meat is tender and the turnips are cooked.

Taste the sauce and correct the seasoning if necessary. Let the pie cool down before covering with pastry.

Sieve the self raising flour and then add the shredded suet, parsley and seasoning. Gradually add water and combine very carefully and lightly, avoid over working the pastry. The pastry is ready when all of the mixture comes away from the side of the mixing bowl. Roll the pastry into a ball and cover in cling film and place it in the fridge for 30 minutes, allowing the pastry to relax.

Heat the oven to 200c

Roll the pastry out to around 1 cm in thickness, and cover the mutton mixture. Brush the pastry with beaten egg and place the pie in the oven.

The pie will normally take around 40 minutes to cook but its best to test with a probe to ensure that it reaches 75 c.