



CALIFORNIA PRUNE PORK PIES WITH CALIFORNIA PRUNE CIDER CHUTNEY

by Peter Sidwell

To mark the Queen's Platinum Jubilee, why not treat yourself to a classic British dish with a California Prune twist! This savoury delight is complemented beautifully by the bespoke cider chutney – a sure fire hit, for a truly special occasion.

Prep Time: 45 minutes
Cook Time: 30 minutes
Serves: 12

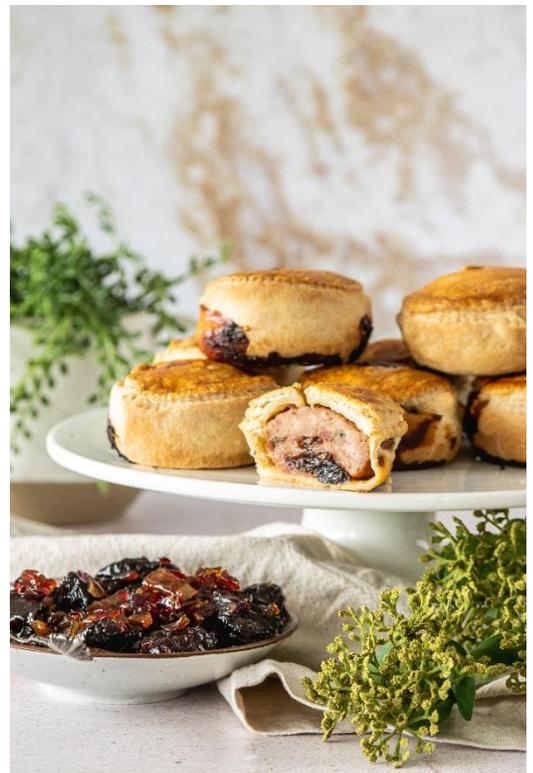
Ingredients: 300g Cumberland sausage meat
300g gammon, minced (gammon joint, minced in the food processor)
1 tbsp Fennel seeds
4 leaves Fresh sage (dried- 1 tsp)
200g California Prunes

Short Crust Pastry

700g plain flour
350g margarine
1/2 tsp salt
120ml ice cold water (approx.)
1 egg beaten

Chutney

200g California Prunes
2 red onions, chopped
2 Star Anise
200ml Cider
100g Soft Brown Sugar
50ml White Wine Vinegar



Here's How:

If you are making the pastry yourself - this is how to do it

1. Pour the flour into a mixing bowl with the margarine and rub together with your hand to form a crumble type mixture.
2. Add the salt, egg and water before mixing to a pastry dough.



3. Transfer the pastry onto a clean lightly floured work surface and knead for 2-3 minutes.
4. Place the pastry into the fridge to rest for 30 minutes before rolling out.

For the filling

5. Place the sausage meat, gammon, fennel seeds and sage into a mixing bowl with the California Prunes.
6. Mix together until all the ingredients are evenly distributed.
7. Roll the pastry out to approximately 1/2cm thick and cut out 24 10cm rounds of pastry.
8. Place each disk of pastry into an individual pie tin.
9. Weigh out 12 60g portions and roll into balls before placing in the centre of each pastry disk.
10. Brush the edges with beaten egg and top with the remaining pastry disks.
11. Lift the pies out and crimp the edges before cutting with a smaller round pastry cutter.
12. Crimp the pies once again and return to the baking tin.
13. Poke a hole in the top of the pie to release the steam during the baking process.
14. Brush with the remaining egg and bake in a pre-heated oven 160 °C for 25-30 minutes.

For the Chutney

15. Place the onions, California Prunes, star anise and cider into a frying pan and heat.
16. Pour in the sugar and add the vinegar.
17. Turn the heat up and simmer until it reduces by half in volume.
18. Remove from the heat and store in a clean jam jar in the fridge.

Serving Suggestion: Serve the pork pies with the delicious chutney, this is served great warm or cold!

Link to Website: <https://www.californiaprunes.net/recipes/california-prune-pork-pies-with-california-prune-cider-chutney>