

# HAIRY BIKERS PORK PIE RECIPE

**HAIRY BIKERS PORK PIE RECIPE** IS A DELIGHTFUL CULINARY EXPERIENCE, COMBINING THE RICH FLAVORS OF SEASONED MEAT ENCASED IN A GOLDEN, FLAKY PASTRY. THE HAIRY BIKERS, A DUO OF BRITISH CHEFS KNOWN FOR THEIR HEARTY RECIPES AND CHARMING PERSONALITIES, HAVE POPULARIZED THIS CLASSIC DISH, MAKING IT A FAVORITE AMONG HOME COOKS AND FOOD ENTHUSIASTS ALIKE. IN THIS ARTICLE, WE WILL EXPLORE THE ORIGINS OF PORK PIES, THE INTRICACIES OF THE HAIRY BIKERS' RECIPE, AND TIPS FOR PERFECTING THIS SAVORY TREAT AT HOME.

## UNDERSTANDING PORK PIES

PORK PIES HAVE A LONG AND STORIED HISTORY IN BRITISH CUISINE, DATING BACK TO THE 19TH CENTURY. TRADITIONALLY CRAFTED IN THE COUNTY OF MELTON MOWBRAY, THESE PIES ARE CHARACTERIZED BY THEIR COLD, JELLY-LIKE FILLING AND A CRUST THAT IS BOTH STURDY AND FLAKY. THEY WERE ORIGINALLY CREATED AS A MEANS OF PRESERVING MEAT AND HAVE SINCE EVOLVED INTO A BELOVED SNACK, OFTEN ENJOYED AT PICNICS, PARTIES, AND FAMILY GATHERINGS.

PORK PIES CAN VARY IN PREPARATION, BUT THE HAIRY BIKERS' VERSION STANDS OUT FOR ITS BLEND OF FLAVORS AND THE BALANCE OF TEXTURES. LET'S DELVE INTO THE SPECIFICS OF THEIR RECIPE, WHICH BRINGS THIS CLASSIC DISH TO LIFE.

## INGREDIENTS FOR THE HAIRY BIKERS PORK PIE

TO RECREATE THE HAIRY BIKERS' PORK PIE, YOU WILL NEED THE FOLLOWING INGREDIENTS:

### FOR THE PASTRY

- 500G PLAIN FLOUR
- 200G UNSALTED BUTTER, CHILLED AND DICED
- 125G LARD, DICED
- 1 TEASPOON SALT
- 1 LARGE EGG, BEATEN (FOR GLAZING)
- COLD WATER (AS NEEDED)

### FOR THE FILLING

- 500G MINCED PORK
- 250G PORK SHOULDER, DICED
- 150G BACON, DICED
- 1 MEDIUM ONION, FINELY CHOPPED
- 1 TEASPOON DRIED SAGE
- 1 TEASPOON DRIED THYME
- 1 TEASPOON BLACK PEPPER
- 1 TEASPOON SALT
- 1 TABLESPOON WORCESTERSHIRE SAUCE
- 1 TABLESPOON FRESH PARSLEY, CHOPPED
- 1 TABLESPOON GELATINE (FOR SETTING THE JELLY)

# EQUIPMENT NEEDED

BEFORE YOU BEGIN COOKING, ENSURE YOU HAVE THE FOLLOWING KITCHEN TOOLS:

- MIXING BOWLS
- ROLLING PIN
- PIE DISH (PREFERABLY 20CM IN DIAMETER)
- SHARP KNIFE
- FRYING PAN
- PASTRY BRUSH
- FOOD PROCESSOR (OPTIONAL)
- THERMOMETER (FOR CHECKING INTERNAL TEMPERATURE)

## STEP-BY-STEP INSTRUCTIONS

NOW THAT YOU HAVE YOUR INGREDIENTS AND EQUIPMENT READY, LET'S WALK THROUGH THE PROCESS OF MAKING THE HAIRY BIKERS PORK PIE.

### 1. PREPARING THE PASTRY

1. COMBINE THE INGREDIENTS: IN A LARGE MIXING BOWL, COMBINE THE PLAIN FLOUR AND SALT. ADD THE CHILLED BUTTER AND LARD, USING YOUR FINGERS OR A PASTRY CUTTER TO RUB THEM INTO THE FLOUR UNTIL THE MIXTURE RESEMBLES FINE BREADCRUMBS.
2. ADD WATER: GRADUALLY ADD COLD WATER, A TABLESPOON AT A TIME, MIXING WITH A KNIFE UNTIL THE DOUGH JUST COMES TOGETHER. AVOID OVERWORKING THE DOUGH TO KEEP IT LIGHT AND FLAKY.
3. CHILL: WRAP THE PASTRY IN CLING FILM AND REFRIGERATE FOR AT LEAST 30 MINUTES. THIS STEP IS CRUCIAL FOR ACHIEVING THE RIGHT TEXTURE.

### 2. MAKING THE FILLING

1. COOK THE ONIONS: IN A FRYING PAN, COOK THE FINELY CHOPPED ONION OVER MEDIUM HEAT UNTIL IT BECOMES SOFT AND TRANSLUCENT. ALLOW IT TO COOL.
2. PREPARE THE MEAT MIXTURE: IN A LARGE BOWL, COMBINE THE MINCED PORK, DICED PORK SHOULDER, BACON, COOLED ONIONS, SAGE, THYME, BLACK PEPPER, SALT, WORCESTERSHIRE SAUCE, AND PARSLEY. MIX UNTIL WELL COMBINED.
3. MOLD THE FILLING: IF YOU PREFER A SMOOTHER TEXTURE, YOU CAN PULSE THE MIXTURE IN A FOOD PROCESSOR UNTIL IT REACHES YOUR DESIRED CONSISTENCY.

### 3. ASSEMBLING THE PIE

1. ROLL OUT THE PASTRY: TAKE TWO-THIRDS OF THE PASTRY AND ROLL IT OUT ON A LIGHTLY FLOURED SURFACE UNTIL IT IS ABOUT 5MM THICK. USE IT TO LINE THE BASE AND SIDES OF YOUR PIE DISH, ENSURING THERE ARE NO GAPS.
2. FILL THE PIE: SPOON THE MEAT MIXTURE INTO THE PASTRY CASE, PRESSING DOWN GENTLY TO ENSURE THERE ARE NO AIR POCKETS.

3. TOP THE PIE: ROLL OUT THE REMAINING PASTRY TO CREATE A LID FOR THE PIE. PLACE IT OVER THE FILLING, CRIMPING THE EDGES TO SEAL THE PIE THOROUGHLY. CUT A SMALL HOLE IN THE CENTER TO ALLOW STEAM TO ESCAPE.

4. GLAZE THE PIE: BRUSH THE TOP OF THE PIE WITH THE BEATEN EGG TO GIVE IT A BEAUTIFUL GOLDEN COLOR WHEN BAKED.

## 4. BAKING THE PIE

1. PREHEAT THE OVEN: PREHEAT YOUR OVEN TO 180°C (350°F).

2. BAKE: PLACE THE PIE IN THE PREHEATED OVEN AND BAKE FOR 1 HOUR, OR UNTIL THE PASTRY IS GOLDEN BROWN AND THE FILLING IS COOKED THROUGH. A THERMOMETER SHOULD READ 75°C (165°F) WHEN INSERTED INTO THE CENTER.

## 5. ADDING THE JELLY

1. PREPARE THE GELATINE: WHILE THE PIE IS BAKING, SOAK THE GELATINE IN COLD WATER FOR ABOUT 5 MINUTES. THEN, DISSOLVE IT IN HOT WATER OR STOCK (AS PER PACKAGE INSTRUCTIONS).

2. INJECT THE JELLY: ONCE THE PIE HAS COOLED, USE A FUNNEL OR A SYRINGE TO INJECT THE DISSOLVED GELATINE INTO THE HOLE IN THE CENTER OF THE PIE. THIS WILL CREATE THE CHARACTERISTIC JELLY FILLING.

3. CHILL: ALLOW THE PIE TO COOL COMPLETELY, THEN REFRIGERATE IT FOR A FEW HOURS TO SET THE JELLY.

## SERVING SUGGESTIONS

THE HAIRY BIKERS PORK PIE IS BEST ENJOYED COLD, AND IT PAIRS WONDERFULLY WITH VARIOUS ACCOMPANIMENTS. HERE ARE A FEW IDEAS:

- PICKLES: SERVE WITH A SELECTION OF PICKLES, SUCH AS BRANSTON PICKLE OR PICCALILLI, TO ADD A TANGY CONTRAST.
- SALAD: A SIMPLE GREEN SALAD WITH A LIGHT VINAIGRETTE CAN BALANCE THE RICHNESS OF THE PIE.
- CHEESE: A SELECTION OF BRITISH CHEESES, LIKE STILTON OR CHEDDAR, CAN COMPLEMENT THE SAVORY FLAVORS BEAUTIFULLY.

## TIPS FOR PERFECTING YOUR PORK PIE

1. QUALITY INGREDIENTS: USE THE BEST QUALITY MEAT YOU CAN FIND FOR A RICHER FLAVOR.
2. CHILL EVERYTHING: KEEP YOUR INGREDIENTS AND TOOLS COOL TO ENSURE THE PASTRY REMAINS FLAKY.
3. EXPERIMENT WITH FLAVORS: FEEL FREE TO ADD YOUR FAVORITE HERBS AND SPICES TO THE FILLING FOR A PERSONALIZED TOUCH.
4. PRACTICE MAKES PERFECT: DON'T BE DISCOURAGED IF YOUR FIRST ATTEMPT ISN'T PERFECT. LIKE ANY SKILL, MAKING PORK PIES TAKES PRACTICE.

## CONCLUSION

THE HAIRY BIKERS PORK PIE RECIPE IS A DELIGHTFUL HOMAGE TO A CLASSIC BRITISH DISH, SHOWCASING THE RICH FLAVORS OF SEASONED PORK AND THE SATISFYING CRUNCH OF PASTRY. WHILE IT MAY TAKE SOME TIME AND EFFORT, THE END RESULT IS A HEARTY AND REWARDING DISH THAT CAN BE ENJOYED ON VARIOUS OCCASIONS. WHETHER SERVED AT A PICNIC, AS PART OF A BUFFET, OR SIMPLY ENJOYED AS A SNACK, THIS PORK PIE IS SURE TO IMPRESS FAMILY AND FRIENDS ALIKE. SO ROLL UP YOUR SLEEVES, GATHER YOUR INGREDIENTS, AND ENJOY THE PROCESS OF CREATING THIS TIMELESS TREAT!

## FREQUENTLY ASKED QUESTIONS

### WHAT ARE THE KEY INGREDIENTS IN THE HAIRY BIKERS' PORK PIE RECIPE?

THE KEY INGREDIENTS INCLUDE MINCED PORK, DICED PORK BELLY, PORK LARD, A HOT WATER CRUST PASTRY, AND SEASONINGS SUCH AS NUTMEG, SALT, AND PEPPER.

### HOW LONG DOES IT TAKE TO PREPARE THE HAIRY BIKERS' PORK PIE?

PREPARATION TIME FOR THE HAIRY BIKERS' PORK PIE IS APPROXIMATELY 30 MINUTES, WITH AN ADDITIONAL COOKING TIME OF ABOUT 1.5 HOURS.

### CAN I USE A DIFFERENT TYPE OF MEAT IN THE HAIRY BIKERS' PORK PIE RECIPE?

YES, YOU CAN SUBSTITUTE THE PORK WITH OTHER MEATS LIKE CHICKEN OR TURKEY, BUT IT WILL ALTER THE FLAVOR AND TEXTURE OF THE PIE.

### WHAT IS THE SECRET TO ACHIEVING A FLAKY CRUST IN THE HAIRY BIKERS' PORK PIE?

THE SECRET TO A FLAKY CRUST IS USING A GOOD RATIO OF LARD TO FLOUR IN THE HOT WATER CRUST, AND ENSURING THE DOUGH IS NOT OVERWORKED.

### IS THE HAIRY BIKERS' PORK PIE RECIPE SUITABLE FOR FREEZING?

YES, THE PORK PIE CAN BE FROZEN AFTER BAKING. JUST ENSURE IT IS COMPLETELY COOLED BEFORE WRAPPING IT TIGHTLY IN FOIL OR AN AIRTIGHT CONTAINER.

## [Hairy Bikers Pork Pie Recipe](#)

Hairy Bikers Pork Pie Recipe

## Related Articles

- [growing up by gary soto](#)
- [guide to surviving puberty](#)
- [halloween writing prompts](#)

[Back to Home](#)