

## Pork and Vegetable Pie

### Pork and vegetables with a shortcrust pastry topping

I tried making the pastry with table spread, but it wasn't as good as the recipe below using block margarine. Although it's your choice, I'd recommend margarine or butter; and you can change the vegetables to suit your taste.

200g diced pork  
1 medium potato, diced  
1 carrot, diced  
½ onion, chopped  
1 cup-mushroom, peeled and chopped  
1Tbsp sherry  
¼ cup white wine  
¼ cup red wine  
1 dessert spoon mango chutney  
water  
1 Tbsp gravy powder



Marinate the pork in the wine and sherry for 30 minutes in a reasonable sized pan. Add the vegetables with enough water to cover, bring to the boil; then turn down and simmer partially covered for 45 minutes. Leave the lid off for a while to reduce the liquid. Meanwhile mix the gravy powder in a little cold water to a thin cream. Stir this quickly into the meat mixture and continue stirring until the gravy thickens. When slightly cooled pour into a pie dish ready for the pastry topping.

**Pastry:** 250 g plain flour 50g self-raising flour 70g margarine salt (optional) water  
Mix the flour in a bowl and rub in the margarine to a consistency of fine breadcrumbs. Rest this in the fridge until the meat and vegetables are cooked. Once they are in the pie dish, add cold water to the flour a little at a time mixing in with a knife and finish off by hand until you have a stiff, pliable dough that isn't sticky. Roll out on a flat floured surface to the shape and size of the pie dish and carefully place it on top of the filling. Poke a few holes in the topping to release the steam.

Bake on 180°C fan-forced (200°C conventional) for about 35 minutes or until the pastry is golden.

Serves 2 – 4 with extra vegetables

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