

pork pie recipe jamie oliver

pork pie recipe jamie oliver offers a delightful approach to crafting this classic British delicacy with a modern twist. Jamie Oliver, renowned for his approachable and flavorful cooking style, presents a recipe that balances traditional techniques with accessible ingredients. This article explores the detailed steps involved in preparing a pork pie from scratch, following Jamie Oliver's method to achieve a perfect, golden crust and a rich, savory filling. The recipe emphasizes quality pork, carefully seasoned jelly, and the art of hand-rolling pastry to encapsulate the flavors authentically. Whether for a picnic, a party, or a hearty snack, this pork pie recipe promises satisfying results. The following sections will guide through the ingredients, preparation tips, baking instructions, and serving suggestions, ensuring a comprehensive understanding of Jamie Oliver's pork pie recipe.

- Ingredients for Jamie Oliver's Pork Pie
- Preparing the Meat Filling
- Making the Pastry Dough
- Assembling the Pork Pie
- Baking and Cooling Process
- Serving and Storage Tips

Ingredients for Jamie Oliver's Pork Pie

The foundation of the pork pie recipe Jamie Oliver provides lies in selecting the right ingredients. Quality is paramount to achieving the authentic taste and texture associated with this traditional British dish. The recipe calls for fresh cuts of pork shoulder and pork belly, which provide the perfect balance of lean meat and fat to maintain juiciness and flavor throughout baking.

Meat and Seasonings

The filling requires approximately equal parts of pork shoulder and pork belly, finely chopped or coarsely minced. Seasonings include salt, freshly ground black pepper, and a mix of herbs such as thyme or sage to enhance the aroma. Some variations incorporate a touch of mace or nutmeg, which impart a subtle warmth to the filling.

Pastry Ingredients

The pastry for Jamie Oliver's pork pie is a hot water crust pastry, known for its sturdy and crisp texture, ideal for holding the moist filling without becoming soggy. Key ingredients consist of plain flour, lard or butter, water, and a pinch of salt. The hot water crust pastry is distinct from typical shortcrust dough because of the use of hot water and fat, which creates a pliable yet robust dough perfect for molding.

Preparing the Meat Filling

Proper preparation of the meat filling is crucial to the success of the pork pie recipe Jamie Oliver shares. The meat must be finely chopped to ensure it binds well and cooks evenly within the pastry shell.

Chopping and Mixing

Using a sharp knife or a meat grinder, cut the pork shoulder and belly into small pieces or mince them. Combine the meat with the seasonings thoroughly to distribute flavors evenly. The mixture should feel slightly sticky when pressed, which indicates the proteins are ready to bind during cooking.

Adding Gelatin or Stock

Some versions of Jamie Oliver's pork pie recipe suggest incorporating a small amount of pork stock or gelatin into the filling. This addition helps maintain moisture and adds richness, ensuring the filling remains tender after baking.

Making the Pastry Dough

The hot water crust pastry is a defining feature of Jamie Oliver's pork pie recipe. Preparing this dough correctly requires attention to temperature and mixing techniques to achieve the desired texture.

Heating and Mixing

Begin by bringing water, lard or butter, and salt to a boil. Once the fat has melted completely, pour the hot liquid into a bowl of flour. Stir quickly with a wooden spoon until the mixture comes together into a smooth dough. The heat partially cooks the flour, which gives the pastry its characteristic firmness.

Kneading and Resting

Once cool enough to handle, knead the dough on a floured surface until smooth and elastic. Resting the dough for at least 30 minutes allows the gluten to relax, making it easier to roll and shape.

Assembling the Pork Pie

Assembly is a meticulous process in Jamie Oliver's pork pie recipe, requiring precision to ensure the pie holds its shape and the filling is evenly distributed.

Forming the Pastry Shell

Roll out the hot water crust pastry to a thickness of about 1/4 inch. Use a round cutter or a bowl to cut out circles for the base and the lid. Press the base pastry into a greased pie tin or mold, building up the sides to create a sturdy shell.

Filling and Sealing

Fill the pastry shell with the prepared meat mixture, packing it firmly but not overly tight to allow room for expansion during cooking. Roll out the remaining pastry and place it over the filling. Seal the edges by pinching and crimping to prevent leakage. Create a small hole in the center of the lid to allow steam to escape.

Baking and Cooling Process

Proper baking and cooling are essential to achieve the perfect texture and flavor in Jamie Oliver's pork pie recipe. The hot water crust pastry should bake to a golden brown and crisp finish while the filling cooks thoroughly.

Baking Instructions

Preheat the oven to around 350°F (175°C). Place the assembled pie on a baking tray and bake for approximately 1 to 1.5 hours. The pastry should be firm and golden, and the filling cooked through. To avoid over-browning, cover the top with foil halfway through baking if necessary.

Cooling and Jelly Filling

After baking, the pie must cool completely. Traditional pork pies often include a layer of meat jelly poured into the pie through the steam hole once cooled. This jelly sets inside the pie, helping to preserve it and add moisture. Jamie Oliver's recipe may suggest preparing a pork stock jelly separately and injecting it once the pie has cooled.

Serving and Storage Tips

Jamie Oliver's pork pie recipe results in a versatile dish suitable for various occasions. Proper serving and storage ensure the pie maintains its quality and flavor.

Serving Suggestions

Pork pie is traditionally served cold, making it ideal for picnics, buffets, or as a savory snack. Accompaniments such as piccalilli, mustard, or a crisp salad complement the rich flavors of the pie.

Storage and Shelf Life

Store the pork pie in the refrigerator, ideally wrapped in cling film or placed in an airtight container. The pie can last up to 4-5 days when properly stored. For longer preservation, the pie can be frozen, though this may slightly affect the pastry texture.

1. Choose quality pork shoulder and belly for the filling.
2. Prepare and season the meat mixture thoroughly.
3. Make a hot water crust pastry by combining hot fat and flour.
4. Roll and mold the pastry to form a sturdy shell.
5. Fill the shell with meat mixture and seal with a pastry lid.
6. Bake at 350°F (175°C) for 1 to 1.5 hours until golden.
7. Cool completely and optionally add meat jelly for moisture.
8. Serve cold with traditional accompaniments.
9. Store in the refrigerator for up to 5 days.

Frequently Asked Questions

What are the main ingredients in Jamie Oliver's pork pie recipe?

Jamie Oliver's pork pie recipe typically includes quality pork mince, pork belly, onions, herbs like thyme, seasoning, and a hot water crust pastry made from flour, lard, water, and salt.

How does Jamie Oliver prepare the pastry for his pork pie?

Jamie Oliver uses a traditional hot water crust pastry, which involves melting lard in boiling water, mixing it with flour to create a pliable dough that is then rolled out and shaped around the filling.

Does Jamie Oliver's pork pie recipe include any special seasoning or herbs?

Yes, Jamie Oliver often includes fresh herbs such as thyme and sometimes sage, along with salt, pepper, and occasionally a touch of nutmeg to enhance the flavor of the pork filling.

Is Jamie Oliver's pork pie recipe suitable for beginners?

While the recipe involves making hot water crust pastry which can be a bit technical, Jamie Oliver provides clear instructions, making it accessible for enthusiastic beginners who are willing to follow the steps carefully.

How long does it take to make Jamie Oliver's pork pie from start to finish?

The entire process, including preparing the filling, making the pastry, assembling the pie, and baking, usually takes around 2 to 3 hours.

Can Jamie Oliver's pork pie recipe be made ahead and stored?

Yes, the pork pie can be made a day in advance and stored in the refrigerator. It also keeps well for several days and can be eaten cold or reheated.

Does Jamie Oliver suggest using any particular type of pork for the pie?

Jamie Oliver recommends using a combination of pork belly for fattiness and pork shoulder or mince for texture to ensure a juicy and flavorful filling.

What baking temperature and time does Jamie Oliver recommend for the pork pie?

Jamie Oliver advises baking the pork pie at around 180°C (350°F) for approximately 1 hour, or until the pastry is golden and the filling is cooked through.

Are there any tips from Jamie Oliver to prevent the pork

pie pastry from cracking?

Jamie Oliver suggests keeping the pastry cool, working quickly, and using hot water crust pastry which is more pliable and less likely to crack compared to other pastry types.

Additional Resources

1. *The Jamie Oliver Cookbook: 200 Recipes for Quick and Delicious Meals*

This cookbook by Jamie Oliver features a variety of recipes, including his take on traditional British dishes like the pork pie. It emphasizes fresh ingredients and simple techniques, making it accessible for home cooks. The pork pie recipe showcases Oliver's knack for combining rustic flavors with a modern twist.

2. *Jamie's Comfort Food*

In this collection, Jamie Oliver explores hearty, satisfying meals that bring comfort and joy. The book includes a detailed pork pie recipe, highlighting the importance of using quality pork and homemade pastry. It's perfect for those looking to create classic British comfort foods with a contemporary approach.

3. *Jamie Oliver's Christmas Cookbook*

This festive cookbook offers a range of seasonal recipes, including a special pork pie that's ideal for holiday celebrations. Jamie's version of the pork pie is both delicious and decorative, perfect for impressing guests. The book focuses on making traditional dishes accessible and enjoyable during the festive season.

4. *Jamie Oliver's Great Britain*

Celebrating the diversity of British cuisine, this book features regional specialties, including a traditional pork pie recipe. Jamie explores the roots of the dish and offers tips to perfect the filling and pastry. It's a great resource for anyone interested in authentic British food with a modern flair.

5. *Jamie's Food Escapes: The Mediterranean Edition*

While primarily focused on Mediterranean flavors, this book includes a few British classics like the pork pie to showcase Jamie's culinary versatility. The recipe adapts the pork pie with a lighter, herb-infused filling, reflecting Mediterranean influences. It's an exciting blend of traditional and international tastes.

6. *Jamie's Italy*

In this book, Jamie Oliver travels through Italy but also pays homage to British favorites. The pork pie appears as a comparative recipe, showing how different cultures approach meat pies. Readers can learn about the similarities and differences between Italian and British pastry traditions.

7. *The Essential Jamie Oliver*

A comprehensive collection of Jamie Oliver's best recipes, this book includes his classic pork pie recipe. It breaks down the process into easy steps, perfect for beginners and seasoned cooks alike. The book emphasizes wholesome ingredients and straightforward cooking methods.

8. *Jamie Oliver's Comfort Food: The Ultimate Collection*

This expanded version of Jamie's comfort food recipes offers an in-depth look at traditional dishes like pork pies. The recipe includes tips for achieving the perfect crust and rich filling, ensuring a delicious result every time. It's ideal for those who love British classics with a modern touch.

9. *Jamie Oliver: 5 Ingredients - Quick & Easy Food*

Focused on simplicity, this book features recipes that require just five ingredients or less, including a streamlined pork pie recipe. Jamie shows how to create flavorful dishes without complexity, making the pork pie accessible for busy cooks. It's a great choice for anyone looking to make homemade pies quickly and easily.

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