



RABBIT AND MUSHROOM PASTY (MAKES 6)

A take on my grandmothers rabbit and mushroom pie, a taste of childhood now reinvented for elevenses on a nippy shoot day.

METHOD

Put the flour and salt in a large bowl and add the cubes of butter and shredded suet.

Use your fingertips to rub the butter and suet into the flour until you have a mixture that resembles coarse breadcrumbs.

Using a table knife, stir in just enough of the cold water to bind the dough together. Start with 1-2 tablespoons and add more if absolutely needed (shorter pastry will have a better texture, though can be a bit crumbly to work with). Gently knead the pastry on a clean work surface until it just comes together. Cover in cling film and chill for 30 minutes whilst making the filling.

METHOD

Put the butter into a medium hot pan and gently sauté of the mushrooms. Now add the flour and absorb all of the moisture in the pan, moving it all the time until everything is coated in flour. Now add the stock bit by bit until you have a very thick mushroom paste. Set aside to cool.

Now gently fold in the picked rabbit meat so its evenly incorporated. Check the seasoning and add any salt or pepper as required.

BUILDING THE PASTIES.

Egg wash of one egg and a splash of water and pinch of salt whisked together.

Now to build the pasties. Roll out the dough ball into a sausage and cut into 6 even discs. Roll each of these into a ball on a floured surface. Now roll them flat into a circular shape about 3mm thick.

Brush the edge of the circular pastry with egg wash and place one tablespoon of the chilled filling into the centre of the disc. Fold the pastry over so you have a semicircle.

Now whilst crimping the edges force any air out of the pasty and seal shut.

Repeat and place on a non-stick baking sheet and egg wash the pasties before placing in a preheated oven (180c or gas mark 4) for 20 – 25 mins until golden brown.

SHORTCRUST PASTRY

(OR BUY SOME)

Shortcrust Pastry (or Buy some)

250g plain flour

125g Cold Butter

125g Beef Suet

Salt

FILLING

The Picked Cooked meat of one large Wild Rabbit about 400g

50g Flour

25g Flour

350g Rabbit Stock (Chicken will do)

100g of Sliced Button Mushrooms or Girolles/Ceps if available