

Love
Spring



Hand Held Lamb and Chorizo Pies

Turn over for
PICNIC LOAF



SERVES: 6



PREP: 35 MINS



COOKING TIME: 25 MINS

INGREDIENTS

- 375g Cranstons Minced Lamb
- 2 Spring Onions (finely chopped)
- 50g Chorizo Sausage (finely chopped)
- 2tbsp Flat-leaf Parsley (freshly chopped)
- Salt & Pepper
- 2 x 320g packs Shortcrust Pastry
- 12 Quail's Eggs or 6 Small Free Range Eggs (hard-boiled & halved)
- Beaten Egg - to glaze

METHOD

- Preheat oven to Gas Mark 6 / 200°C / 400°F.
- **To make the filling:** In a large bowl mix together the mince, spring onions, chorizo and parsley. Season.
- On a lightly floured surface roll the pastry to a thickness of a £1 coin and cut out twelve 9cm (3½") circles to fit a 12-hole greased muffin tin. Cut twelve 7cm/2¾" circles for the lid.
- Gently press the large pastry circles into the holes of the muffin tins and half fill with a portion of the mince mixture. Top with a quail egg then a final layer of the mince mixture to cover.
- Brush the edges with the beaten egg, then place the lid on top, pressing the edges together to seal. Brush the tops with the remaining egg and make a hole in the centre for any steam to escape.
- Bake the pies for 25 mins, then leave to cool in the tin.

Perfect for picnics... you can adapt the recipe to use beef mince if you prefer

Shortcrust Pastry is available at the Cumbrian Food Hall, Orton Grange Food Hall & Brampton Food Hall

www.cranstons.net

Recipe & image courtesy of www.simplybeefandlamb.co.uk

CRANSTONS
PURVEYORS OF FINE FOODS & MEATS

Since 1914