

## **Cold meat pies / Stork Margarine Cookery Service.**

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Stork Margarine Cookery Service.

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and fry the pieces of pigeon lightly on both sides. Mix together the mustard, chutney, curry powder, vinegar and seasoning and spread half the quantity over the pieces of pigeon. Place half the bacon in the bottom of the pie and the pieces of pigeon on top in one layer. Sprinkle the flour into the pan, stir until brown, add stock and remainder of curry sauce and stir over a fairly low heat until thick. Season and pour over the pigeon. Arrange the remainder of the bacon on top.

To make the stuffing, mix all the ingredients together and spread in a layer on top of the bacon. Cover with pastry and bake for 2½ hours in a moderately hot oven (Regulo Mark 5); for the first hour on a shelf near the top, then cover with greaseproof or kitchen paper and remove to the middle of the oven. (Serves 4-5 portions)

#### STEAK AND SAUSAGE PIE

Raised Pie Pastry 3 heaped teaspoonsful flour  
 ½ lb. stewing steak Just over ½ pint water  
 1 lb. beef or pork sausages Salt and pepper  
 2 tablespoonsful chopped onion, leek or spring onion  
 1 oz. fat for frying (fat from the steak can be used)

Cut the steak into pieces and sprinkle with 1 teaspoonful of the flour and salt and pepper. Make the fat hot and fry the chopped onion lightly, then fry the steak, turning it over frequently, until lightly browned. Now fry the whole sausages until brown. Remove the sausages from the pan, sprinkle in the remainder of the flour, and stir until brown. Add the water and stir until thick. Season to taste. Arrange half the sausages in the bottom of the pie, mix the steak with the sauce and place on top of the sausages, spreading evenly. Arrange the remainder of the sausages on top, cover, and bake for 2 hours in a moderately hot oven (Regulo Mark 5). For the first hour bake on a shelf near the top, then remove to the middle shelf of the oven and cover the top of the pie with a sheet of greaseproof or kitchen paper. (Serves 6 portions)

#### VEAL AND HAM PIE

Raised Pie Pastry 1 teaspoonful mixed herbs  
 ½ lb. veal 2 reconstituted dried eggs  
 ½ lb. ham (if ham is not available, flank or fat bacon or pork can be used) 1 teaspoonful chopped parsley  
 Salt and pepper

#### STUFFING

2 tablespoonsful breadcrumbs 1 tablespoonful finely chopped onion  
 1 teaspoonful sage Salt and pepper  
 1 reconstituted dried egg and a little milk to mix

Cut the veal and ham into small pieces, sprinkle with salt and pepper and mix with the reconstituted dried egg, parsley and herbs. Place in the bottom of the pie. To make the stuffing, mix all the ingredients together and spread smoothly over the veal and ham. Cover with the pastry and bake for 2 hours in a moderately hot oven (Regulo Mark 5). For the first hour bake on a shelf near the top, then cover with greaseproof paper and transfer to middle shelf of oven for last hour. (Serves 6 portions)

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## COOKERY NOTES No. 64

Recipes approved by the Ministry of Food

MAY, 1945

### STORK MARGARINE COOKERY SERVICE

#### COLD MEAT PIES

##### RAISED PIE PASTRY FOR COLD MEAT PIES

##### USING COOKED OR TINNED MEAT OR FISH

|                          |                 |
|--------------------------|-----------------|
| AMERICAN SAUSAGE PIE     | SAVOURY HAM PIE |
| DEVILLED SAUSAGE PIE     | HERRING PIE     |
| FAT PORK AND TROTTER PIE | SALMON PIE      |
| MEAT AND MACARONI PIE    | VEGETARIAN PIE  |

##### USING UNCOOKED MEAT

|                     |                       |
|---------------------|-----------------------|
| LIVER AND BACON PIE | STEAK AND SAUSAGE PIE |
| PIGION PIE          | VEAL AND HAM PIE      |

For any kind of large cold meat pie, when the filling is completely enclosed in pastry, instead of just having a layer of pastry on top of a filled pie dish, RAISED PIE PASTRY should be used. This pastry is sometimes referred to as a boiled pie crust, because it is mixed with boiling water.

It is called RAISED pie pastry because, when it is in dough form and it is being shaped to fit a baking tin, it stiffens quickly and will stand upright without much support. In fact, experts in making this pastry do not roll it out to fit the tin, but place the ball of dough in the tin and then mould it with the hands to fit up the sides. This method needs a lot of practice, so we have given a simpler way in our recipe.

RAISED pie pastry should be used for cold meat pies, because when it is cold the pie can be cut into sections without much crumbling of the pastry.

The various fillings given are in two sections: the first using meat or fish which is already cooked or tinned, and the second section uses fresh uncooked meat, so of course the pies will need longer baking.

Our special recommendation is the Meat and Macaroni filling.

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**STORK MARGARINE COOKERY SERVICE,**  
 Unilever House, London, E.C.4,  
 to help solve your present-day cooking problems.



### RAISED PIE PASTRY FOR COLD MEAT PIES

8 ozs. self-raising flour  
3 ozs. margarine or half of margarine and any other fat  
One-sixth pint water (5 tablespoons) Pinch of salt

**NOTE:** Prepare the filling before making the pastry.

Sieve the flour and salt into a basin and make a well in the centre. Put the water and fat in a saucepan and bring to the boil. Pour the boiling mixture on to the flour and mix quickly with a knife until all the flour is worked in. Knead the dough a little and use immediately, as this type of pastry is difficult to shape when cold.

For the filling recipes given, you will need a round cake tin measuring 6 inches across; it is not necessary to grease the tin.

Cut the kneaded dough in three portions, one slightly larger than the others. Roll out the two smaller portions on a floured board to about 1/4 inch thick, place the tin lightly on top of each and cut out two rounds with a sharp pointed knife, one for the top and one for the bottom, and put aside in a warm place. Then roll out the remaining dough into a long strip about an inch wider than the depth of the cake tin and long enough, if possible, to line all round the inside of the tin. Trim the edges before lining the tin. Put one of the rounds of pastry in the bottom of the tin, pressing it out towards the sides with the tips of the fingers.

Brush round the edge of the pastry with cold water and line the inside of the tin with the long strip of pastry, allowing a margin of about 1/4 inch to overlap the bottom round and pressing it down firmly. Press the strip of pastry close to the sides of the tin. If there are any gaps, brush the edges with water and press down more strips of pastry so that the inside is completely covered. Now put in filling and smooth the surface.

To finish the pie, brush round the edge of the remaining round of pastry with water and, keeping this side downwards, place carefully on top of the filling. Press the top gently down the sides of the pie so that a ridge of about 1/4 inch high stands up all round. If necessary, trim off a little all round the top with a sharp knife. Flute the edges, make a hole in the centre and decorate with leaves of pastry made from any left-over scraps. For all the following fillings using cooked or tinned meat bake for 1 hour in a fairly hot oven (Regulo Mark 6). This size of pie serves 6-6 portions.

For the uncooked meats, follow the baking instructions given.

### (1) Using Cooked or Tinned Meat or Fish

#### AMERICAN SAUSAGE PIE

Raised Pie Pastry (for this pie, the fat from the tin of sausage meat can be used for the pastry)  
6 ozs. or approximately half the meat contents of tin of American sausage meat  
2 ozs. fat bacon, ham or pork  
2 onions or equivalent in spring onions  
Salt and pepper

#### APPLE STUFFING

1 lb. cooking apples, fresh or bottled, or 1 lb. apple rings  
1 dessertspoonful sugar  
2 reconstituted dried eggs  
2 tablespoonful breadcrumbs  
A little water  
Pinch of nutmeg

To make the meat filling, cut the bacon in cubes and fry until brown. Chop the onions finely and fry in the fat until they begin to turn light brown. Remove the fat and mix the sausage meat with the oats and the juice from the tin and add to the bacon and the fried onions, and simmer all together gently in the pan, stirring all the time until thick. Season lightly.

To make the stuffing, cook the apples, if fresh or bottled, with the sugar and water until soft. Mix with the egg, breadcrumbs and nutmeg. Line the bottom and sides of the pie with the stuffing, using a spoon to spread it on the bottom and a knife to spread it on the sides and leaving a little for the top. Put in the meat filling, smooth, then spread the remainder of the apple stuffing on top, add top round of pastry and finish off the pie.

**NOTE:** If apple rings are used, soak overnight in plenty of cold water. To cook, boil rapidly in the water in which they were soaked (adding more if necessary) until soft. Remove and mash with the sugar, breadcrumbs and egg, adding the nutmeg last. (Serves 6 portions)

### DEVILLED SAUSAGE PIE

Raised Pie Pastry  
1 lb. sausage meat  
4 tablespoonful gravy or water  
1 heaped teaspoonful curry powder  
1 tablespoonful tomato ketchup  
2 heaped teaspoonful mustard mixed with a little water

1 tablespoonful rolled oats  
1 teaspoonful salt  
1 teaspoonful pepper  
1 tablespoonful vinegar  
2 reconstituted dried eggs

Mix all the ingredients thoroughly together with a fork and fill the pie, pressing well down and smoothing the top. Add top round of pastry, etc. (Serves 6 portions)

### FAT PORK AND TROTTER PIE

Raised Pie Pastry  
8 ozs. fat pork  
Meat from 2 pig's trotters (cooked)

4 tablespoonful jelly from trotters  
2 tablespoonful sweet chutney  
Pepper and salt  
1 1/2 teaspoonful mixed herbs  
3 teaspoonful chopped onion  
Salt and pepper

To prepare the trotters, wash well, scraping if necessary, put into a saucepan with plenty of cold water, bring to the boil, then simmer until the meat falls from the bones (about 4 hours). Remove the trotters and cut off the meat. The liquid can be used for soups or for thickening pie fillings, etc. It forms a thick jelly if left overnight. Remove any fat before using. If pig's trotters are not available, one or two cowheels can be used.

Make the stuffing first. Mix all the ingredients together and line the inside of the pie, before adding the filling, saving a little for the top. Cut the pork into cubes and fry until nicely browned. Remove from the pan and mix with the chopped-up meat from the trotters, the jelly and the chutney and seasoning. (Fat from the pan can be used to make up the quantity required for the pastry, if liked.) Fill the pie, then spread over the remainder of the stuffing, press down and add the top round of pastry, etc. (Serves 6 portions)

### MEAT AND MACARONI PIE

Raised Pie Pastry  
6 ozs. cold cooked or tinned spiced ham or meat  
2 ozs. fat bacon, ham or pork  
3 ozs. macaroni  
1 teaspoonful chopped parsley  
1-2 ozs. cheese (grated or sliced)

1 onion (chopped)  
1 teaspoonful thyme  
2 reconstituted dried eggs  
Salt and pepper  
1 gill water in which macaroni was cooked

Cook the macaroni in boiling salted water until soft (about 20 minutes). Drain, saving the water. Cut the meat in cubes and chop the bacon. Fry the bacon, add the onion and fry until beginning to turn golden brown, then fry the meat lightly, turning over frequently. Mix thoroughly with the cooked macaroni and all the other ingredients, return to the pan and cook gently until thick, stirring all the time. Season to taste, fill the pie and finish it off in accordance with the instructions. (Serves 6 portions)

### SAVOURY HAM PIE

Raised Pie Pastry  
6 ozs. tinned spiced ham  
2 ozs. fat bacon, ham or pork  
4 ozs. sausage meat or 2 sausages

1 onion (chopped)  
1 tablespoonful chopped parsley  
1 reconstituted dried egg  
Salt and pepper  
1 dessertspoonful chopped onion  
1 reconstituted dried egg  
Salt and pepper

Fry bacon and chopped onion lightly. Chop the meat, mix with the sausage meat, parsley, egg, salt and pepper, add to the bacon and onion and cook for five minutes, stirring all the time. To make the stuffing, mix all the ingredients together and line the pie as previously instructed. Add the filling and finish off. (Serves 6 portions)

### HERRING PIE

Raised Pie Pastry  
1 large tin herrings  
2 dessertspoonful vinegar  
1 dessertspoonful anchovy essence or table sauce

2 reconstituted dried eggs  
2 tablespoonful rolled oats  
Salt and pepper  
Remove the middle bones from the herrings. Flake with a fork and mix with all the other ingredients, including the juice from the tin. Put into a saucepan and cook for a couple of minutes over a low heat, stirring all the time. Taste for seasoning before filling the pie. (Serves 6 portions)

### SALMON PIE

Raised Pie Pastry  
1 small tin of salmon  
3 tablespoonful breadcrumbs  
3 dessertspoonful tomato sauce, purée or chutney

3 reconstituted dried eggs  
1 tablespoonful vinegar  
Salt and pepper  
1 teaspoonful anchovy essence, if available  
Remove bones from the salmon, then flake it with a fork and mix with juice from the tin and all the other ingredients. Put into a saucepan and cook gently for 5 minutes over a low heat, stirring all the time, and fill the pie. (Serves 6 portions)

### VEGETARIAN PIE

1/2 lb. parsnips (weighed after peeling)  
2 leeks, onions or the equivalent in spring onions  
4 reconstituted dried eggs (reconstituted with vegetable water)  
1 lb. peas (fresh or tinned)  
2 ozs. macaroni

3 ozs. cheese (grated)  
1 tablespoonful vinegar  
Salt and pepper  
1 dessertspoonful soya flour  
Pepper and 1 teaspoonful salt  
Cut the parsnips in pieces about 2 inches long and cook with the peas (if fresh peas are used) and the macaroni, in boiling slightly salted water, until tender. Mix the egg powder with the soya flour and add 8 tablespoonful of the vegetable water, beating until smooth. Drain the vegetables and macaroni and mix with the reconstituted eggs, chopped onion and the grated cheese. Season well. Return to the saucepan and cook, stirring all the time till the cheese begins to melt and the eggs thicken. Fill the pie with the mixture, cover and bake for 1 hour in a fairly hot oven (Regulo Mark 6).

**NOTE:** Other vegetables in season, such as carrots, broad beans, celery, etc., can also be used to make up above quantities.

**N.B.**—If tinned peas are used, drain and mix with the cooked vegetables. They may colour the mixture slightly, but the taste is delicious.

### (2) Using Uncooked Meat

#### LIVER AND BACON PIE

Raised Pie Pastry  
1/2 lb. lamb's or pig's liver  
1 lb. fat bacon, ham or pieces of fat pork  
2 tablespoonful chopped onion, leek or spring onions

1 dessertspoonful chopped parsley  
2 tablespoonful breadcrumbs  
Salt and pepper  
Mince or chop the liver finely and cut the bacon or ham in cubes. Fry the bacon lightly, then add the onion or leek and fry until golden brown. Mix with the minced liver, parsley, breadcrumbs and seasoning. Fill the pie, cover and bake for 1 hour in a fairly hot oven (Regulo Mark 6). (Serves 4-5 portions)

#### PIGEON PIE

Raised Pie Pastry  
1 pigeon  
4 ozs. fat bacon, ham or pieces of pork  
1 teaspoonful dry mustard  
1 teaspoonful curry powder  
Just over 1/2 pint vegetable stock or water

2 reconstituted dried eggs  
Salt and pepper  
1 dessertspoonful chopped leek, onion or spring onion  
Wash the pigeon and cut into small pieces at the usual joints. Sprinkle with salt and pepper. Cut the bacon in pieces and fry lightly. Remove,