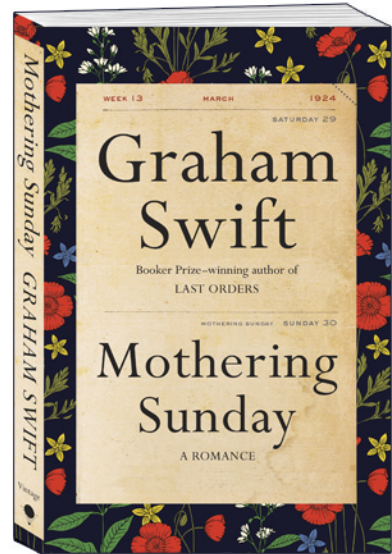




VEAL & HAM PIE

Moving back and forth across the twentieth century, *Mothering Sunday* follows Jane Fairchild as she evolves from a young, nameless orphan into one of Britain's great writers. Her experiences on Mothering Sunday mark an essential turning point in her life as she begins her journey along a path of self-discovery. In one memorable scene, once she and her lover have parted ways, she is left alone in his grand home. She wanders the house exploring its rooms and pondering the lifestyle of its inhabitants, eventually making her way to the kitchen where she devours a veal and ham pie left on the counter:



It was a half-pie, a leftover, but, even so, too much for one. But she attacked it with a sudden ravenous unmannerly hunger. There was no one to watch. . . . She wanted to eat this pie, which he hadn't eaten, for him. As if she were him. . . . She burped loudly. She left everything as it was. She left it, she thought, only as he would have left it. (Page 99)

For Jane, the consumption of the pie is an enormous gesture of defiance against her life of servitude, and it gives the reader a glimpse into the woman she will eventually become.

To help you and your book club immerse yourselves more fully in Jane's experience, we've shared a classic English recipe for veal and ham pie to enjoy at your next meeting.

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INGREDIENTS:

- 6 eggs
- 14 oz minced pork
- 7 oz good-quality pork sausage meat
- 5 oz cooked ham meat, chopped into small chunks
- Small handful sage leaves
- 1 small onion, finely chopped
- Few shakes tabasco sauce
- 2 leaves gelatin

For the pastry:

- 7 tbsp lard, plus extra for greasing
- 15 oz plain flour, plus extra for dusting
- 4 tbsp milk
- 1 egg, beaten

METHOD:

1. Bring a large pan of salted water to the boil, then boil the six eggs for exactly seven and a half minutes. Cool in cold water, peel, and set aside. Tip the pork, sausage meat, ham, sage, and onion into a large bowl. Season generously with salt and pepper and add a few shakes of Tabasco. Mix well with your hands until completely combined. Take about 1 tbsp of the mix, shape into a small burger and fry in a pan. Taste for seasoning. Slightly over-seasoned is perfect.
2. Melt a few tbsp lard, brush a 1-quart terrine dish with an even layer of the melted fat, then dust with flour. To make the pastry, tip the flour into a bowl with 2 tsp salt. Put the lard and milk into a pan with 10 tbsp water, then heat until the lard has completely melted. Pour into the flour and beat with a wooden spoon until combined. Tip onto the surface and knead until it all comes together.
3. Cut a piece of baking parchment to fit the bottom and long sides of the terrine dish with some hanging over the edge. Take about two thirds of the pastry dough and shape it into a rectangle roughly the width and length of the dish. Lay the dough into the terrine and, using your fingers, press it into the bottom, the corners and up the sides of the dish until it comes to the top and hangs over the rim a little.
4. Take half the meat mixture and pat it into a shape that will fit the terrine dish, then lay it in. Use your fingers to make a trench down the middle of the meat. Trim the tops and bottoms off the eggs, lay them, in a row, along the trench, then season. Trimming the eggs like this ensures that each slice of pie will contain both egg white and yolk.
5. Take the rest of the meat mixture, pat it out to a rectangle that will fit over the eggs, and press it over the top. Brush the overhang of the pastry with the beaten egg, then roll out the rest of the pastry to fit over the pie.
6. Pinch edges together to fix the top. Brush top generously with beaten egg and pierce three holes along the top. Heat oven to 400 °F. Place pie on a baking sheet and bake for 30 min. Lower the heat to 350 °F, then continue to cook for another hour. Leave to cool. Carefully turn dish upside down onto a board and use the sides of the paper to pull the pie out of the dish. If sides aren't brown enough, return it to the oven on a baking tray at 400 °F until colored. Cool, then chill in the fridge.
7. If you want to fill the pie with jelly, soak the gelatin in cold water and warm the stock until hot, but not simmering. Remove the gelatin from the water and squeeze to remove excess liquid, then stir into the stock to dissolve. Leave to cool to room temperature, then transfer to a squeeze bottle. Pour the jelly into one of the holes until it comes to the top. Place the pie on a dish in the fridge until the jelly has set, then repeat twice more, so the jelly has filled each hole. Leave to set in the fridge overnight.