

## View from the Fridge – Recipes from Brian Donkin

### **Recipe # 144 – Game Pie**

*Preparation time: 15 mins – Cooking time: 1 hour and 15 mins*

#### **Ingredients**

1 whole onion peeled  
1 whole carrot peeled  
1 base (3 inches approx.) of whole celery  
250 gms diced pheasant breast  
250 gms diced venison  
250 gms diced pigeon breast  
100 gms whole mushrooms  
50 gms plain flour  
50 gms butter  
1 tspn thyme  
1 tblspn redcurrant jelly  
1 tblspn tomato puree  
Salt and pepper  
½ bottle red wine  
6 bay leaves  
5 wine glass of meat stock (see [www.leithlinks.co.uk/fridge/view.html](http://www.leithlinks.co.uk/fridge/view.html) for recipe)  
200gms puff pastry  
4 pie dishes

#### **Method**

1. Fry all the game with carrot, onion, celery and butter in a deep pot for five minutes
2. Add the mushrooms and cook for a further two minutes – season with salt and pepper, bay leaves and thyme
3. Mix in the flour and add all other ingredients (other than pastry)
4. Bring to the boil, place in casserole dish and cook in hot oven for one hour
5. Remove from oven and allow to cool then place in the pie dishes
6. Cover pie dishes with rolled out pastry and cook in hot oven for a further 15 minutes
7. Remove from oven and serve!

Makes 4 pies – see next page for picture

