

Lookers Pie



Much has already been said about this pie, originally made to sustain the Lookers while they were out on the Marsh for days and weeks. This is now sold locally at Bourne's Butchers in New Romney and available at the Romney Hythe and Dymchurch Light Railway as part of their Lookers lunch experience.

INGREDIENTS

700g lean Romney Marsh lamb (1½lb)

500ml lamb stock (¾pt)

½ glass red wine

225g onions (8oz)

1 tbsp chopped mint

285g crust pastry (10oz)

225g potatoes (8oz)

salt and pepper to season

1 beaten egg to glaze

METHOD

Dice the lamb and brown in a little oil. Chop and brown the onions in a little butter, place the lamb and onions in a casserole dish with the wine, stock and mint. Season with salt and pepper, cook for 1½ hours in a pre-heated oven 160°C.

In the mean time, peel and par boil the potatoes into chunks and stir into the casserole once cooked.

Roll out half the pastry and line the bottom of a pie dish, spoon the casserole contents into the dish. Use the remaining pastry to make a crust to cover the dish. Glaze the top of the pie with a little beaten egg.

Cook the pie for 25 minutes at 170°C.