

IRISH PORK LATTICE PIES

MAKES 7



Cost = \$2.80 ea

RRP = \$7.99 ea

GP = 64.96%

Ingredients

1.75kg trim, minced
7 sheets puff pastry
450g Irish flavoured sausage meal
1L water

Method

- 1 Put the mince into a large bowl and add the sausage meal and water. Mix well.
 - 2 Divide the mince into 250g portions, roll them into balls and flatten them slightly so they are roughly rectangular in shape.
 - 3 Place one sheet of pastry on your work bench and place a mince portion on top, to the left of the centre, leaving about 3-4cm from the left edge of the sheet.
 - 4 Using a lattice cutter, run along the right-hand side of the mince, about 3cm away from the mince.
 - 5 Carefully lift the right-hand edge of the pastry over the top of the mince, separating the lattices so they make an appealing pattern. Tuck the edge right under the mince.
 - 6 Cut off the excess pastry on the left edge. Press down the top and bottom edges and seal them by pressing down lightly with a fork.
- Tip:** To make 14 smaller pies, just use half the amount of mince and pastry for each one. We suggest selling these for \$3.99 ea.

ROLLED MINI SILVERSIDE ROASTS

MAKES 2



Ingredients

2.5kg New Zealand pork silverside and skin
600g apricot and macadamia stuffing (after mixing)
2 sprigs of rosemary to garnish

Method

- 1 Cut the silverside and the skin in half.
- 2 Butterfly open the silverside.
- 3 Make stuffing as per instructions on the pack.
- 4 Put half of the stuffing into the middle of each silverside roast and press down to compact.
- 5 Roll up the roasts, place half of the skin on each and secure with string.

Cost = \$11.16/kg
RRP = \$19.99/kg
GP = 44.17%

PORK FETA & HERB STUFFED POCKETS

MAKES 4



Cost = \$2.49ea

RRP = \$5.99ea

GP = 52.2%

Ingredients

1x	New Zealand pork knuckle
320g	garden herb stuffing (after mixing)
80g	feta
Small handful	of chopped fresh herbs

Method

- 1 Cut the knuckle into four even butterflied steaks.
- 2 Mix up the stuffing according to packet instructions and then crumble in the feta and mix with your hands.
- 3 Lay out the butterflied steaks on your work bench. Take a small handful of stuffing and squeeze it in your hand to compact it. Place the stuffing in the middle of each steak and press it down so it spreads onto one side of the butterflied steak.
- 4 Fold over the other side and wrap the two short edges under so it forms a parcel.
- 5 Place a truss loop around the centre of the parcel to hold it together.
- 6 For garnish, sprinkle with some un-mixed stuffing mix, feta and chopped up herbs.

CHEESE, HAM AND BACON PORK CUSHIONS

MAKES 6



Ingredients

1x New Zealand pork topside
150g tasty cheese cut into 25g blocks
12 slices shaved ham
3 slices middle bacon

Method

- 1 Cut the topside into 6 steaks and flatten using a tenderiser.
- 2 Lay flat on the bench and place a 25g piece of tasty cheese on top. Fold two slices of ham into thirds and place it on top of the cheese.
- 4 Fold each side of the steak in so it covers the ham and cheese and you have a parcel. Cut the slices of middle bacon in half and place on top of each parcel.
- 6 Using butcher's truss loops, turn the parcels into cushions by placing the first loop around the middle, then another one so it makes a cross, then use two more in the gaps so that there are now 8 segments.
- 7 Garnish with a sprig of rosemary.

Cost = \$2.43ea

RRP = \$5.99ea

GP = 59.4%