

The Irish Game Fair & Country Lifestyle Festival  
Shanes Castle | 21<sup>st</sup> & 22<sup>nd</sup> June 2008

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**GAME RECIPES**

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**Emmett's Game Pie**

*Ingredients*

Medium pie dish

1 puff pastry sheet (enough to cover base and top of pie dish)

Egg wash, 1 egg yolk, a drop of water

*For the filling.*

Hare loin (diced)	1lb	
Rabbit leg or saddle off the bone (diced)	200g	
Pheasant breasts (diced)		2
Wood pigeon breasts (sealed and cut in two)		4
Woodcock or Snipe breasts (sealed and cut in two)		2
Venison loin (diced)	500g	
Streaky bacon (diced)	200g	
Beef Jus or Chicken Gravy	1/2pt	
Port	3 measures	
Red wine	5 measures	
Carrot (peeled and roughly chopped)	1	
Medium onion (diced)	1	
Cloves of garlic (chopped)	2	
Juniper berries	10g	
Fresh Thyme 1 small bunch tied		

Olive oil

Salt and pepper to season

*Method*

Line the pie tin with puff pastry and cut to size, pin prick with fork and set in fridge to rest. In a heavy based pot add some olive oil, sweat all the vegetables without colour. Add all the game to pot excluding the pigeon and woodcock. When the game is sealed add port, red wine and gravy, add the thyme, juniper berries and bring to the boil and reduce the total volume by half, season with salt and pepper and add the sealed wood pigeon. Allow to cool before filling the pie dishes with the filling. Cut the puff pastry to fit the dish and cover the pie dish. Tie in the sides with a knife and brush the top with egg wash

Cook in a moderate oven GAS 6 .180 c for 30 to 40 min until golden brown. Serve with potatoes and vegetables in season or cold for lunch in summer with crusty bread.