

Pylates of Pork



Recipe by Daniel Myers

One of many variations on medieval pork pies, this recipe is perfect for using up left over roast or braised pork. The combination of flavors of the spices makes it stand out from the other recipes, but it still is simple and modern enough in taste to appeal to almost anyone.

2 - 3 lbs. cooked pork
4 eggs
1 cup mozzarella, grated
1 1/2 tsp. powder fort
1/4 cup pine nuts
1/4 tsp. salt
pinch saffron

[pastry](#) for a double-crust pie

Cut pork into approximately 1 inch pieces. Combine with eggs, cheese, pine nuts and spices in a large bowl. Mix well and place into bottom crust. Cover with top crust and bake at 350° until golden brown - about 30 minutes. Serve either hot or cold.

Source:

England, 14th c.



Easy



Travel Safe