



Pork Adobo and Mushroom Pie

Recipe by Prime Magazine

INGREDIENTS

- 500g belly pork, cut into thick cubes
- 65 ml soy sauce
- 175 - 200 ml vinegar
- ½ ground pepper
- 1 medium onion peeled and diced
- 1 head garlic separated and smashed
- 1 tsp peppercorns, lightly crushed
- 2 bay leaves
- 1 tbsp brown sugar
- 250g mushroom sliced
- 1 tbsp cornflour mixed with 1 tbsp water
- ½ tbsp oil
- ½ tsp salt
- 500 ml water
- 1 packet supermarket bought shortcrust pastry sheets

METHOD:

1. Marinate pork with soy sauce, vinegar, and ground pepper for at least 1 hour
2. Heat up oil in medium saucepan. Sauté onions and garlic until aromatic
3. Add in pork, cook until it turns opaque and lightly brown. Toss in peppercorns.
4. Pour in water. Simmer over low heat for 20 minutes or until meat is tender, Add in mushrooms and simmer another 5 minutes
5. Stir in cornflour mixture and cook 1 minute
6. Turn off heat. Allow filling to cool down, preferably overnight in the fridge
7. On baking day, discard bay leaves from filling.
8. Prepare puff pastry on a floured board. Dust the pastry and use rolling pin to fold and roll at least 6 times
9. Cut puff pastry into 10 pieces and roll 5 of 15 cm and 5 of 13 cm.
10. Preheat oven to 180°C
11. Lay the 15 cm dough into the pie mould. Gently ease dough into the base, pressing down gently. Scoop 3 - 4 tbsp of filling onto pastry until 2/3 full. Lay the 13 cm of pastry over the filling. Press top and bottom dough together. Trim excess dough. Using a fork, crimp by pressing fork tines along the edges to seal dough together.
12. Glaze top pie with egg wash. Place pies in tray and place it into oven. Bake 30 - 40 minutes or until top crust turns golden brown.