



Pigeon Pie

This is the recipe that Emma and I use whenever we are lucky enough to obtain some pigeons. Please give it a try if you can get some pigeons (try your local butcher). You'll be surprised at just how tasty this can be.

680g (1½lb) Rump Steak
2-3 Pigeons
Very Good Puff Paste or Medium Puff Paste
4 Eggs
3 Slices Ham
50g (2oz) Butter
Salt and Pepper, to taste

Cut the steak into pieces about 7.5 cm (3 inch) square and with it line the bottom of a pie dish, seasoning it well with salt and pepper.
Remove the pigeon breasts, Cut into pieces about 7.5 cm (3 inch).
Lay the breast meat on the steak, with the pieces of ham.
Add the yolks of 4 eggs and half fill the dish with stock.
Lace a border of puff pastry round the edge of the dish.
Cover with pastry and ornament in any way that may be preferred.
(Optional, we do not do this) Clean three of the feet and place them in a hole made in the crust at the top, (this shows what kind of pie it is).
Glaze the crust with the yolk of an egg.
Bake it in a well heated oven for about 75 minutes.
If liked, a seasoning of ground mace may be added.

Time: 75 minutes, or rather less.
Sufficient for 5 or 6 persons. Seasonable at any time.

Acknowledgements – Mrs Beeton