



J. Lord & Son








Take & Bake Pies

Cooking Instructions
(From Chilled or Frozen)

To identify the filling of the pie, check the lid for the number of little round dots on top. The secret code is as follows:

One dot
Two dots
Three dots

Pork (as pork is ONE word!)
Savoury Sausage (as savoury sausage is TWO words!)
Steak & Kidney (you've guessed it, as steak & kidney is THREE words!)

-  Preheat oven to 170° C - fan assisted, or gas mark 5-6.
-  Place pies (in their foil tins) onto metal trays (preferable) and bake in oven for 1 hour. To check if baked, look at base of pie, it should be golden brown.
-  Five minutes prior to cooking concluding, make the jelly by adding the supplied powder to boiling water in a jug. Use one table spoon of powder per 500ml of water.
-  Using the spout of a small funnel, make 2 holes in the tops of the pies for the jelly to be poured in, just inside the crimp and opposite each other.
-  Remove pies from foils and place on cooling racks.
-  Using the funnel and a jug, fill the holes in the pies with liquid jelly until they overflow slightly. Allow them to cool for the jelly to just about set. Half an hour at room temperature should do it.
-  Serve the pies 'just warm' if possible.

If you have any questions, please call us on 0845 686 0331 or visit the technical zone on our website at www.jlordandson.co.uk.

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