



Winterval: Calling Bird Pie

On the fourth day of Christmas my true love gave to me,
Four calling Birds



Calling birds are thought to have been Colly or Collie birds. Colly meant as black as coal- like a coal miner and so Colly birds were black birds.

An old fashioned way to cook a pie is to put a bird shaped ceramic pie whistle to help vent your pie.



Chop the carrot and onions into small pieces. Add the oil to the pan, Fry the onions for a few mins until translucent and then add the carrots. Keep stirring the veg mixture. Add some seasoning and the garlic granules or garlic crush puree. Add the beef cubes and seal the meat on all sides. Pour in the stock and stir. Place the pie filling into the oven for 2-2.5 hours at gas mark 5.



Check the mixture every so often and add a little water if needed. Take the ready-made pastry out of the fridge 30 mins before using. When the pie filling is cooked.... transfer your pie filling to a bowl and leave to cool for approx 30 mins and then place fridge until you are ready to assemble your pie.



Roll out your pastry on a floured board. Cut your pastry to fit your pie tin by cutting around the same size of tin or tray you are using. Place the pastry at the bottom of your tin. You can add frozen peas or tinned veg at this point if you like. Spoon in the cold pie mixture in.



Add your pie pastry top...sealing the edges around the top and the bottom with egg or milk. Brush some of the beaten egg on top of the pie or other alternative. Pierce the pies in the middle of the pie pastry top with a fork- or at a pie whistle....to let the steam out of the pie whilst its cooking. Use a knife to cut off any excess pastry you don't need. Use a fork to crimp around your edges. This seals the edges. Bake the pies for 30 mins at gas mark 6.



Did you spot our calling birds in the 12 Day of Christmas Trail?

<http://www.barnsley-museums.com/12-days-of-christmas-virtual-trail-and-activities>

Contains;
Milk, egg, soya and
Wheat /barley
Fish in Worcester
sauce



Supported using public funding by
**ARTS COUNCIL
ENGLAND**

BARNSELY MUSEUMS

