



Submitted by Mary J.

Ingredients

Pastry

500g plain flour
250g salted butter
1 large egg
1 tsp of water

Filling

300g pork mince
200g Lancashire black pudding
2 large potatoes
500g grated Lancashire cheese
Chopped sage about 6 leaves
Clove of chopped garlic
5 eggs
Salt and pepper
200ml full fat milk
150ml double cream
Butter for tart case

Method

1. Cube the butter and add to the flour.

2. Rub the butter and flour together through your fingers to create bread crumb texture.
3. Add the egg and water and roll into a ball and place in the fridge to rest for at least an hour.
4. Preheat the oven to 160c.
5. Take the pastry and roll out the pastry to fit an 8 inch tart case.
6. Rub butter around the tart case and sprinkle with flour to avoid the pastry sticking.
7. Place the pastry into the case and press the pastry into the edges making sure there are no holes.
8. Place some grease proof paper in the centre and fill with baking beans and blind bake for 30-40 mins.
9. Whilst the case is in the oven put a pan of salted water on the stove and bring to the boil.
10. Slice the potatoes very thinly and blanch until tender in the water then take them off and drain.
11. Place the pork mince in a bowl and add the garlic and chopped sage leaves with a little seasoning.
12. Slice the black pudding thinly and mix the eggs with the milk and cream.
13. When the case is out of the oven spread the pork mince along the bottom of the case.
14. Then put a layer of potatoes and follow with a layer of black pudding seasoning each layer.
15. Then pour over the egg mixture into the tart filling till almost to the top and put the grated cheese on top of the tart.
16. Place the tart in the oven on 160 degrees for about an hour till the egg is cooked and the centre is piping hot.