



THE
GREAT
BRITISH
PIE

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LAKELAND

**ELECTRIC PIE MAKER
USER MANUAL**

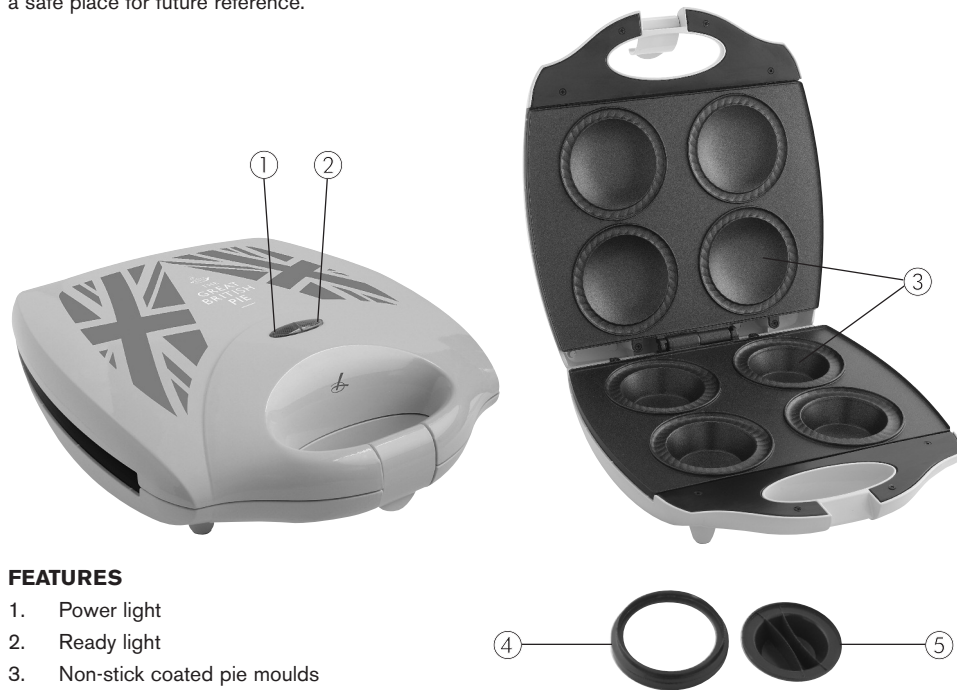


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Model: 16146
Helpline No: 015394 88100

INTRODUCTION

Thank you for choosing this Lakeland Pie Maker, which turns out four perfectly baked pies in minutes. Please take a few moments to read these instructions before using the pie maker for the first time, and keep them in a safe place for future reference.



FEATURES

1. Power light
2. Ready light
3. Non-stick coated pie moulds
4. Pastry cutter
5. Pusher/lid shaper

Power: 1400W

Operating Voltage: 220-240V

IMPORTANT SAFEGUARDS

When using this pie maker, please follow these basic safety precautions.

1. Please read all instructions before using.
2. Make sure your electricity supply matches the voltage shown on the appliance.
3. This pie maker is for household use only. It is not suitable for commercial use, or for use outdoors. It must only be used for its intended purpose.
4. Using accessories not supplied by the manufacturer may result in fire, electric shock or injury, and should be avoided.
5. Place the pie maker away from the edge of your worktop or table during use. Ensure the surface is level, sturdy and dry.
6. Do not let the power cord hang over the edge of the worktop or table, or touch any hot surfaces such as stovetops. Never pull or carry the pie maker by the power cord.
7. An extension cable may be used with care. The electrical rating of the cable should be at least as great as that of the appliance. Do not allow the cable to hang over the edge of your table or worktop, or touch

- any hot surfaces. Never attempt to use the pie maker with an external timer or remote control system.
8. Do not place the pie maker on or near a hot gas or electric burner, or in or near a heated oven.
9. The pie maker will get very hot and should not be placed directly onto a surface that may be damaged by heat. Never attempt to lift or move the pie maker during use. Do not touch the hot surfaces and let the pie maker cool completely before cleaning.
10. Always unplug the pie maker after use and before cleaning. Grasp the plug, not the power cord, ensuring your hands are dry.
11. To protect against electric shock, do not immerse the pie maker, power cord or plug in water, or allow them to get wet.
12. The pie maker is not intended for use by children or infirm people unless they have been adequately supervised by a responsible person to ensure they can use it safely. Children should be supervised to ensure they do not play with the pie maker. It must not be left unattended during use.
13. Do not use the pie maker if the power cord or plug show any signs of damage, or if the product is dropped, damaged or working incorrectly. Call the helpline on 015394 88100 to arrange a repair or replacement. Never try to repair the pie maker yourself as this may cause electric shock.

BEFORE USING FOR THE FIRST TIME

Carefully unpack the pie maker and remove any packaging. Wipe the outside of the pie maker and the non-stick cooking surfaces with a damp cloth then dry with a soft cloth. Do not immerse in water or any other liquid, and avoid abrasive cleaners or scourers as they will damage the product. Wash the pastry cutter and pusher in hot, soapy water and dry thoroughly.

USING YOUR PIE MAKER

Baking pies with the pie maker is incredibly easy and bakes four pies or tarts in around 10 minutes. For some delicious ideas to get you started we've included some recipes.

1. With the lid closed, place the pie maker on a suitable surface and plug into the mains socket. The power light will come on and show that the pie maker is heating up.
2. Whilst the pie maker is heating up, roll out the pastry and cut into four circles using the larger side of the base/lid cutter. Then cut out four circles using the smaller side of the base/lid cutter. These will be the lids of the pies.
3. After around five minutes the ready light will come on. Lift the lid, taking great care not to touch the hot surfaces. Carefully take the pastry pie base, place centrally over a pie mould and, using the pusher, push gently into the mould.
4. Spoon the filling into the pie being careful not to let it overflow the edges. Do not overfill the pie as the edge of the lids will not seal properly.
5. Place the pastry lid onto the pie and use the pusher/ lid shaper to press down and shape the pastry lid. Remove any excess pastry from around the pie.
6. Brush each pie with either beaten egg for a savoury pie, or milk for a pie with a sweet filling. Close the lid.
7. Cook the pies for around 10 minutes until golden brown. Remove the pie by carefully inserting a slim wooden, nylon or silicone spatula underneath the pie and lift out. Do not use metal or sharp edged utensils as this may damage the non-stick coating.

HELPFUL HINTS

- Home-made pastry can be made up to one day in advance and then chilled. Alternatively, you can use ready made pastry.
- To make the pies we normally recommend using shortcrust pastry for the base and then top with the pastry that most suits your recipe. Sweet shortcrust pastry should never be used for a pastry base as it is too brittle.
- Lots of recipes require the filling to be cooked before adding to the pastry shell. Always allow the mixture to cool before placing into the pie maker. Never overfill the pie.

CARE AND CLEANING

Before cleaning the pie maker, ensure it is unplugged from the mains socket and completely cool. Wipe the outside and the non-stick cooking surfaces with a damp cloth then dry with a soft cloth. Remove any baked-on food with a plastic-bristled brush or a nylon mesh pad. Abrasive cleaners, steel wool and scourers will damage the pie maker and should be avoided. If you need to use washing-up liquid, apply a little to the cloth, rather than directly onto the pie maker, and ensure all traces are wiped away.

CAUTION: never immerse the pie maker in water or any liquid, and never pour water onto the cooking surfaces. Store the pie maker with the power cord loosely coiled; never wrap it tightly around the pie maker as this may damage the cord.

ELECTRIC PIE MAKER RECIPES**Red pepper, spinach and feta filo pies**

Makes 4 pies

Ingredients

- 2 tablespoons oil
- 1 red pepper, skins removed and finely chopped
- 6 cherry tomatoes, finely chopped
- 100g / 4oz spinach
- 1 garlic clove
- 100g / 4oz feta cheese
- 3 sheets of filo pastry

Method

1. Heat the oil until hot in a frying pan then add the chopped pepper, tomato and garlic. Fry until soft.
2. Blanch the spinach in a saucepan. Drain and push out any excess water then chop finely.
3. Add spinach and cheese to frying pan and stir. Season with black pepper if required and allow to cool.
4. Place one sheet of filo pastry onto work surface and brush with oil. Place second sheet of filo onto the first and then brush with oil. Repeat with third layer. Cut into quarters.
5. Insert filo pastry into pie maker and place 2 tablespoons of mixture into the bases. Fold excess pastry over and into the middle of each pie.
6. Close lid and cook for 6-8 minutes or until pastry is golden brown.





Beef and ale pie

Makes 8 pies

Ingredients

1 tablespoon oil
 300g / 11oz lean stewing beef cut into 1cm dice
 2 shallots, finely diced
 3 small mushrooms, finely sliced
 1 level tablespoon plain flour
 275ml / 10fl oz beef stock
 150ml / 5fl oz Guinness
 3 teaspoons soft brown sugar
 Salt and pepper
 250g / 9oz shortcrust pastry
 250g / 9oz puff pastry
 Milk

Method

1. Heat the oil until hot in a saucepan, add the diced beef and fry for 5 minutes until brown. Add the shallots and mushroom, reduce the heat and cook for 5 minutes. Stir occasionally. Stir in the flour; cook for 2 minutes. Pour in the stock, Guinness and sugar; bring to a simmer and cook for approximately 90 minutes or until the beef is tender. Season to taste, leave to cool.
2. Roll out the shortcrust pastry, cut into four circles using the larger side of the base/lid cutter. Using the shaping tool gently press each base into its mould. Roll out the puff pastry, cut out four circles using the smaller side of the base/lid cutter. These will be the lids of the pies.
3. Strain the cooked steak through a sieve over a bowl (The liquid can be re-heated to use to make gravy to serve with the pies).
4. Spoon the filling into each pie. Place the puff pastry lids on the pies, brush lightly with milk. Cook for 10 minutes. Remove the pies.
5. Repeat steps 2-4 to make another four pies.



Chicken with rosemary and lemon pie

Makes 8 pies

Ingredients

200g / 7oz chicken breast, diced
 1 tablespoon lemon zest
 1 tablespoon lemon juice
 1 clove garlic, crushed
 2 teaspoons fresh rosemary, finely chopped
 1 tablespoon olive oil
 2 level tablespoons plain flour
 4 tablespoons single cream OR chicken stock
 Salt and pepper
 250g / 9oz shortcrust pastry
 250g / 9oz puff pastry
 Milk

Method

1. Place the diced chicken, lemon zest and juice, crushed garlic and rosemary into a bowl and leave for 1 hour.
2. Heat the oil in a frying pan, add the chicken mixture and cook until tender. Stir in the flour; cook for 2 minutes. Add the cream or stock, cook until thickened, and then season. Leave to cool.
3. Roll out the shortcrust pastry, cut out four circles using the larger side of the base/lid cutter using the shaping tool gently press each base into its mould. Roll out the puff pastry, cut out four circles using the smaller side of the base/lid cutter. These will be the lids of the pies.
4. Spoon the cool mixture into each pie. Place the puff pastry lids on the pies, brush lightly with milk. Cook for 10 minutes. Remove the pies.
5. Repeat steps 3 and 4 to make four more pies.





Corned beef and potato pie

Makes 8 pies

Ingredients

1 tablespoon vegetable oil
1 medium onion, finely diced
1 medium carrot, finely diced
600g / 1lb 4oz potato, peeled and diced
425ml / 15floz beef stock
200g / 7oz tin corned beef, diced
Salt and pepper
250g / 9oz shortcrust pastry
250g / 9oz puff pastry
Milk

Method

1. Heat the oil in a saucepan, add the onions and carrots and cook for 10 minutes. Add the potatoes and stock, bring to a simmer and cook for 20 minutes or until the potatoes are cooked. Stir in the corned beef, cook for 15 minutes, season to taste. Leave to cool.
2. Roll out the shortcrust pastry, cut out four circles using the larger side of the base/lid cutter. Using the shaping tool gently press each base into its mould. Cut out four circles using the smaller side of the base/lid cutter. These will be the lids of the pies.
3. Drain the cooled filling through a sieve over a bowl (the cooking liquid can be reheated to be used as gravy with the pies). Spoon the filling into each pie. Place the pastry lids on the pies, brush lightly with milk. Close the lid and cook for 10 minutes.
4. Remove the pies. Repeat to make another four pies.



Cumberland sausage with apple pie

Makes 8 pies

Ingredients

1 tablespoon vegetable oil
300g / 11oz Cumberland sausage, skin removed
25g / 1oz butter
1 dessert apple, peeled, cored and diced
1 medium egg
1 medium egg yolk
3 tablespoons whipping cream
250g / 9oz shortcrust pastry
250g / 9oz puff pastry
Milk

Method

1. Heat the oil in a frying pan, when hot add the sausage and cook gently, stirring to break up until cooked. Drain on kitchen paper.
2. In a small saucepan, heat the butter. Add the diced apples and cook until golden.
3. Mix together the egg, the egg yolk and cream.
4. Roll out the shortcrust pastry, cut out four circles using the larger side of the base/lid cutter. Using the shaping tool gently press each base into its mould. Roll out the puff pastry, cut out four circles using the smaller side of the base/lid cutter. These will be the lids of the pies.
5. Spoon sausage meat and cooked apple into the mould, pour over approx 1 tablespoon of egg and cream mixture. Place the pastry lids on the pies, brush lightly with milk. Close the lid and cook for 10 minutes.
6. Repeat steps 4 and 5 to make another four pies.





Pork and mushroom pie

Makes 8 pies

Ingredients

2 tablespoons vegetable oil
1 medium size onion, finely sliced
50g / 2oz mushrooms, sliced
Salt and pepper
150g / 5oz lean pork fillet or pork steak, diced
½ - 1 teaspoon dried sage
500g / 1lb 2oz shortcrust pastry
Milk

Method

1. Heat 1 tablespoon oil and cook the onions until soft and golden. Add the mushrooms and cook for a further 2 minutes. Season and then transfer to a bowl.
2. Add 1 tablespoon oil to the pan, add the diced pork and cook until tender. Season and then add the sage. Stir to combine and then transfer to a bowl to cool.
3. Roll out the shortcrust pastry, cut four circles using the larger side of the base/lid cutter. Using the shaping tool gently press each base into the mould. Cut out four circles using the smaller side of the base/lid cutter. These will be the lids of the pies.
4. Spoon the filling into each pie, do not overfill. Place the pastry lids on the pies, brush lightly with milk. Close the lid and cook for 10 minutes.
5. Repeat steps 3 and 4 to make four more pies.



Potato and leek pie

Makes 8 pies

Ingredients

400g / 14oz potatoes, peeled and cut into chunks
200g / 7oz leeks, washed and finely sliced
25g / 1oz butter
Salt and pepper
2 tablespoons parsley, finely chopped
250g / 9oz shortcrust pastry
250g / 9oz puff pastry
Paprika (optional)
Milk

Method

1. Cook the potatoes and leeks in lightly salted water. Drain well then add the butter and mash together. Season and stir in the parsley. Leave to cool.
2. Roll out the shortcrust pastry, cut out four circles using the larger side of the base/lid cutter. Using the shaping tool gently press each base into its mould. Roll out the puff pastry, cut out four circles using the smaller side of the base/lid cutter; these will be the lids of the pies.
3. Spoon the cool filling into each pie, do not overfill. Dust with paprika (optional). Place the pastry lids on the pies, brush lightly with milk. Cook for 10 minutes. Remove the pies.
4. Repeat steps 2 and 3 to make four more pies.





Tuna and broccoli quiche

Makes 8 quiches

Ingredients

50g / 2oz broccoli florets, lightly boiled for 5 minutes
185g / 7oz tin of tuna in brine
1 medium egg
150ml / ¼ pint single cream/milk
Salt and pepper
50g / 2oz Lancashire cheese, crumbled
250g / 9oz shortcrust pastry

Method

1. Drain the broccoli florets and place onto kitchen paper. Drain the tuna.
2. Mix the egg and cream until well blended then season.
3. Roll out the pastry, cut out four circles using the larger side of the base/lid cutter. Using the shaping tool gently press each base into its mould.
4. Put a dessert spoon of tuna onto each pie base, then a single layer of broccoli florets. Carefully add a tablespoon of the egg and cream mixture and then top with the cheese.
5. Close the lid and cook for 10 minutes. Remove the quiches.
6. Repeat steps 3-5 to make four more quiches.



Mince pies

Makes 8 pies

Ingredients

500g / 17oz shortcrust pastry
400g / 14oz mincemeat
Milk
Icing sugar

Method

1. Roll out the pastry, cut out four circles using the larger side of the base/lid cutter. Using the shaping tool gently press each base into its mould.
2. Fill with mincemeat.
3. Cut four more pastry circles using the smaller side of the base/lid cutter to use as the lids of the pies.
4. Place the pastry lids on the pies, brush lightly with milk. Cook for 10 minutes. Remove the pies. Dust with icing sugar.
5. Repeat steps 2-4 to make four more pies.





Mixed berry pies

Makes 8 pies

Ingredients

500g / 17oz shortcrust pastry
200g / 7oz mixed berries
3 tablespoons caster sugar
1 tablespoon cornflour
1 teaspoon finely grated lemon rind
Milk
Caster sugar
Icing sugar

Method

1. Place the berries into a saucepan on a medium heat and add the caster sugar, cornflour and lemon rind, heat for 4-5 minutes. Stir occasionally.
2. Roll out the pastry, cut out four circles using the larger side of the base/lid cutter. Using the shaping tool gently press each base into its mould.
3. Fill with berry mixture.
4. Cut four more pastry circles using the smaller side of the base/lid cutter to use as the lids of the pies.
5. Place the pastry lids on the pies, brush lightly with milk and sprinkle with caster sugar. Cook for 10 minutes. Remove the pies. Dust with icing sugar.
6. Repeat steps 2-5 to make four more pies



Pear, cinnamon and ginger pie

Makes 8 pies

Ingredients

4 ginger nut biscuits
4 ripe dessert pears OR 1 x 410g tin of pears
50g / 2oz caster sugar
1-2 teaspoons ground cinnamon
250g / 9oz shortcrust pastry
250g / 9oz puff pastry
Milk
Icing sugar

Method

1. Crush the ginger nut biscuits into fine crumbs.
2. Peel, core and cut the dessert pears in half or drain the tinned pears and pat dry with kitchen paper. Mix the sugar with the cinnamon.
3. Roll out the shortcrust pastry, cut into four circles using the larger side of the base/lid cutter. Using the shaping tool gently press each base into its mould. Roll out the puff pastry, cut into four circles using the smaller side of the base/lid cutter. These will be the lids of the pies.
4. Spoon 1 level dessertspoon of ginger crumbs onto the pie base. Place half a pear onto the crumbs, sprinkle with 1 teaspoon of sugar and cinnamon mixture. Place the pastry lids on the pies, brush lightly with milk.
5. Close the lid and cook for 10 minutes. Remove the pies and dust with icing sugar.
6. Repeat steps 3-5 to make four more pies.





Apricot and almond tarts

Makes 8 tarts

Ingredients

50g / 2oz unsalted butter at room temperature
50g / 2oz caster sugar
1 medium size egg
50g / 2oz ground almonds
2-3 drops almond extract
1 teaspoon plain flour
410g tin apricots
250g / 9oz shortcrust pastry
8 teaspoons apricot jam
Icing sugar

Method

1. In a bowl, mix the butter and sugar until pale and creamy. Mix in the egg, ground almonds, almond extract and plain flour.
2. Drain the apricots and pat dry with kitchen paper.
3. Roll out the shortcrust pastry, cut out four circles using the larger side of the base/lid cutter. Using the shaping tool gently press each base into its mould.
4. Put 1 teaspoon of apricot jam into the mould, place one apricot half on top of the jam, then top with 1 dessertspoon of the almond filling.
5. Close the lid and cook for 10 minutes. Remove the pies.
6. Repeat steps 3-5 to make another four pies.



Apple and pecan pie

Makes 8 pies

Ingredients

25g / 1oz unsalted butter
350g / 12oz prepared weight of peeled, cored and diced dessert apples
2 level tablespoons soft brown sugar
25g / 1oz pecans, chopped
¼ teaspoon cinnamon
¼ teaspoon ground nutmeg
1 tablespoon double cream
250g / 9oz shortcrust pastry
250g / 9oz sweet shortcrust pastry
Milk
Icing sugar

Method

1. Melt the butter in a saucepan. Add the diced apples, cook gently until golden but still holding their shape.
2. Stir in the sugar, pecans, spices and cream. Remove from heat, leave to cool.
3. Roll out the shortcrust pastry, cut out four circles using the larger side of the base/lid cutter. Using the shaping tool gently press each base into its mould. Roll out the sweet pastry, cut out four circles using the smaller side of the base/lid cutter. These will be the lids of the pies.
4. Spoon the cool filling into each pie, do not over fill. Place the pastry lids on the pies, brush lightly with milk. Close the lid and cook for 10 minutes.
5. Remove the pie, dust with icing sugar.
6. Repeat steps 3-5 to make another four pies.



MY RECIPE NOTES

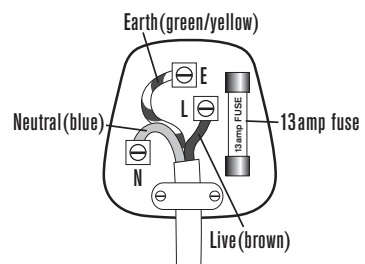
ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

This appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



Connect BLUE to Neutral (N)

Connect GREEN & YELLOW to Earth (E)

Connect BROWN to Live (L)

13 amp fuse to be used

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured green and yellow **MUST** be connected to the terminal which is marked with the letter E (Earth) or coloured green. The wire which is coloured blue **MUST** be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown **MUST** be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all unsure which plug or fuse to use, always refer to a qualified electrician.

Note: after replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EEC Directives: 73/23 EEC (Low Voltage Directive) and 89/336 EEC (EMC Directive).

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country. Visit www.recycle-more.co.uk to find your nearest recycling point.

