

# Reveillon Tourtière



## Servings: 10

*For Savoury Pie Dough:*

*2 1/2 cups all-purpose flour*

*3/4 teaspoon salt*

*2/3 cup unsalted butter, cut into 1" cubes*

*1/3 cup lard, cut into 1" cubes*

*1/3 cup ice water*

*For the Filling:*

*1 tablespoon olive oil*

*2 pounds ground pork*

*1 1/2 cups beef stock*

*3 onions, finely chopped*

*3 garlic cloves, minced*

*2 cups mushrooms, sliced*

*1 cup celery, finely chopped*

*3/4 teaspoon salt*

*1/2 teaspoon ground cinnamon*

*1/2 teaspoon black pepper*

*1/2 teaspoon dried savory*

*1/4 teaspoon ground cloves*

*1 cup bread crumbs*

*1/2 cup fresh parsley, chopped*

*1 large egg*

For the Savoury Pie Dough:

In a bowl whisk together all-purpose flour and salt.

With a pastry blender cut in the cold butter and lard until the mixture forms coarse crumbs.

Drizzle in the ice water mixing with a wooden spoon until a dough forms.

Divide the dough in half. Wrap each half in plastic wrap and refrigerate for 30 minutes before use.

For the Filling:

In a large skillet heat the olive oil over medium-high heat. Cook the pork breaking it up with a wooden spoon until the pork is no longer pink. Drain off any excess fat.

Stir in beef stock, onions, garlic, mushrooms, celery, salt, ground cinnamon, dried savory, and ground cloves. Bring the mixture to a boil.

Once the mixture is at a boil turn it down to a simmer stirring occasionally. Cook for 45 minutes to 1 hour or until only 2 tablespoons of liquid remain.

Stir in bread crumbs and parsley.

Cover and refrigerate till ready to use or for up to 24 hours.

To Assemble:

On a lightly floured surface roll out the bottom

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Per Serving (excluding unknown items): 486 Calories; 25g Fat (46.7% calories from fat); 27g Protein; 38g Carbohydrate; 3g Dietary Fiber; 111mg Cholesterol; 582mg Sodium; 3g Total Sugars; trace Vitamin D; 70mg Calcium; 4mg Iron; 662mg Potassium; 305mg Phosphorus. Exchanges: .

pie crust to 1/8-inch thickness and place into a 9-inch pie plate.

Spoon the filling into the pie shell smoothing the top.

Roll out the top pie crust and place over top of the filling. Press the edges together to seal. Trim off the excess dough.

Combine 1 egg with 1 teaspoon of water to make an egg wash and brush it over the top of the pie.

Cut steam vents on the top of the pie.

Bake in a 375°F oven for 40-45 minutes or until the pie is golden brown.

Let cool for 10 minutes before serving.

Enjoy!