

# Mini Tourtière



## Servings: 8

*For the Pie Dough:*

*2 1/2 cups all-purpose flour*

*3/4 teaspoon salt*

*2/3 cup unsalted butter, cold and cut into cubes*

*1/3 cup lard, cold and cut into cubes*

*1/3 cup ice water*

*For the Filling:*

*1 tablespoon olive oil*

*1 pound ground pork*

*3/4 cup beef stock*

*1 onion, chopped*

*2 garlic cloves, minced*

*4 ounces mushrooms, sliced*

*1 celery stalk, chopped*

*1/4 teaspoon salt*

*1/4 teaspoon ground cinnamon*

*1/4 teaspoon black pepper*

*1/4 teaspoon dried savory*

*1/8 teaspoon ground cloves*

*1 cup bread crumbs*

*1/2 cup fresh parsley, chopped*

*1 large egg*

For the 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 water mixing with a wooden spoon until a dough forms.

Wrap the dough 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, cinnamon, savoury, and 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 remains.

Stir in bread crumbs and parsley.

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

On a lightly floured surface roll out the pie dough to 1/8-inch thickness. Using a large round cookie cutter cut out 8 rounds.

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Per Serving (excluding unknown items): 445 Calories; 27g Fat (54.7% calories from fat); 8g Protein; 42g Carbohydrate; 2g Dietary Fiber; 71mg Cholesterol; 452mg Sodium; 2g Total Sugars; trace Vitamin D; 55mg Calcium; 3mg Iron; 227mg Potassium; 109mg Phosphorus. Exchanges: .

Spoon 1 tablespoon of filling into each round.

Fold the dough over itself enclosing the filling.  
Press the edges together to seal.

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

Cut steam vents on the top of each pie.

Bake in a 375°F oven for 30-35 minutes or until  
the pie is golden brown.

Let cool for 10 minutes before serving.