



PUFF PASTRY MEAT PIE [SPECIALITY FROM LUCERN]



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible



35



hard

INGREDIENTS FOR 4 PORTIONS

540 g Puff pastry[Tante Fanny], = 2 packages

1 Egg yolk(s)

FOR THE FILLING

200 g Shoulder of veal

250 g Veal sweetbreads

500 ml Clear vegetable stock

FOR THE WHITE SAUCE

125 g QimiQ Classic, chilled

40 g Wheat flour, plain

30 g Butter

500 ml Clear vegetable stock

Lemon juice

Salt and pepper

150 g Veal sausage meat, formed into balls

150 g Mushrooms, finely sliced [émincé PF]

Basil

METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Pre-prepare the pastry according to the instructions on the packet.
3. For the pie, roll out the puff pastry approx. 5 mm thick. Cut out two circles, for the base with 22 cm Ø and for the lid 25 cm Ø. Cut out a cup sized opening in the centre of the lid. Place the base onto a baking tray lined with baking paper. Screw baking paper into a ball and place onto the pastry base. Cover with the pastry lid and press the edges down firmly onto the base with a fork. Brush with egg and bake for approx. 40 minutes.
4. For the filling bring the stock to the boil, and cook the veal shoulder in it for approx. 35 minutes, and the sweetbread for approx. 20 minutes.
5. Remove the meat and sweetbread from the stock and dice.
6. For the white sauce, melt the butter. Dust with the flour and douse with the vegetable stock. Season to taste and reduce.
7. Place the sausage balls into the sauce and cook until done. Add the mushrooms and cook for a further 5 - 10 minutes. Add the diced meat and finish with the cold QimiQ Classic.
8. Remove the baking paper from the centre of the pastry. Fill with the meat sauce and serve immediately.