



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, = 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
- Basil

METHOD

1. Preheat the oven to 360° F (conventional oven).
2. Pre-prepare the pastry according to the instructions on the packet.
3. For the pie, roll out the puff pastry approx. 0.2 inches thick. Cut out two circles, for the base with 8.6 inches Ø and for the lid 9.8 inches 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 a 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.