



PUFF PASTRY MEAT PIE [SPECIALITY FROM LUCERN]



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- No additional binding necessary
- 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** QimiQ Sauce Base
- 500 ml** Clear vegetable stock, to cook
- 200 g** Shoulder of veal
- 250 g** Veal sweetbreads
- 500 ml** Clear vegetable stock, to douse
- Lemon juice
- Salt
- Pepper
- 150 g** Veal sausage meat, formed into balls
- 150 g** Mushrooms, finely sliced

METHOD

1. Preheat the oven to 440° F (conventional oven).
2. Pre-prepare the pastry according to the instructions on the packet.
3. For the pastry, roll out one third of the pastry and cut out a circle (Ø approx. 20 cm, 3 mm thick) and lay on a baking sheet lined with baking paper. Form a half-ball form out of baking paper (approx. 18 cm Ø) and place in the middle of the pastry circle. Brush the rim with water and roll out the remaining pastry into larger circle (Ø approx. 26 cm, 3 mm thick). Cut out a 5 cm large steam hole in the middle and place over the half-ball form of baking paper. Smooth out the creases and press the rims together firmly with a fork. Trim off the overlapping pastry. Roll out and cut out a lid approx. 10 cm Ø and place onto the baking sheet. Brush with the egg yolk. Bake for approx. 20 minutes in the lower half of the hot oven. Remove from oven, allow to cool and carefully remove the baking paper (cut with scissors if necessary).
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 douse the meat and sweetbread with fresh stock and QimiQ Sauce Base. Season to taste and bring to a boil.
7. Place the sausage balls into the sauce and cook until done. Add the mushrooms continue to cook until the required consistency has been achieved.
8. Pour the meat sauce into the pastry shell and serve immediately.