Tourtière my way

Chef	Portions	Preparation
Cynthia	**12 to 15**	**2h 30min.**

Ingredients

- [ ] 500 g diced rabbit meat
- [ ] 500 g diced duck meat (breast or leg)
- [ ] 1 kg diced pork
- [ ] 500 g diced beef
- [ ] 250 g diced smoked bacon
- [ ] 2 diced onions
- [ ] 5 garlic cloves
- [ ] 1 kg diced potatoes
- [ ] 750 ml chicken stock (game or other)
- [ ] Salt, pepper and fresh thyme
- [ ] 2 kg pie crust (preferably flaky)

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Preparation

— In a large bowl, mix the meat, onions, garlic, fresh thyme, salt and pepper. Cover the mixture and refrigerate overnight (about 12 hours).
— Roll out the pastry and place one layer in a deep pie pan.
— Spread one row after another of the chilled mixture and diced potatoes. Add salt and pepper between each row.
— Cover with another layer of pie, seal edges well and make a hole in the centre
— Stir in hot broth through the hole to the edge.
— Brush top of pastry with beaten egg yolk and a little water.
— Preheat oven to 200°C, cover with aluminum foil for one hour, then lower oven to 120°C for 7 to 8 hours. Uncover 1 hour before the end of cooking to brown and add broth if necessary.

Bon appétit!

Our other favourite recipes: Peach meatballs, Thai chicken soup, Confit duck pasta, Tofu stir-fry, Spaghetti sauce, Vegetables with mint and yogurt, Maple and cider ham, Pumpkin soup

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