



CANADIAN (QUÉBEC)

Tourtière

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	8	45 min + 1 hr chilling	1 hr 20 min	Bake	Ground beef

Ingredients

FILLING

- 500 g (1 lb) ground beef
- 400 g (14 oz) ground pork
- 1 large onion, finely chopped
- 3 cloves garlic, minced
- 1 medium potato (about 200 g / 7 oz), peeled and finely grated
- 250 ml (1 cup) beef stock
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp ground cinnamon

FILLING (CONT.)

- ½ tsp ground cloves
- ½ tsp dried savory (or thyme)
- ¼ tsp ground nutmeg

PASTRY

- 600 g (4¾ cups) all-purpose flour
- 1 tsp salt
- 300 g (1¼ cups) cold butter or lard, cubed
- 180 ml (¾ cup) ice water, plus more if needed
- 1 egg beaten with 1 tbsp milk, for glazing

Steps

1. Rub the butter into the flour and salt until it looks like coarse crumbs with a few pea-sized pieces. Add the ice water a spoonful at a time until the dough just holds together. Divide in two, wrap, and chill for 1 hour.
2. Put the beef, pork, onion, garlic, potato, stock and all the spices in a large pot over medium heat. Break up the meat.
3. Bring to a bubble, then lower the heat and simmer uncovered for 25 to 30 minutes, stirring often, until the meat is cooked, the liquid has been absorbed and the filling is thick and moist. Cool completely, about 40 minutes.
4. Heat the oven to 200°C (400°F). Roll one disc 3 mm (⅛ in) thick and line a 23 cm (9 in) deep pie dish.
5. Spoon in the filling and press it down firmly.
6. Roll the second disc, lay it over the top, trim, and crimp the edges to seal. Cut 4 slits in the top for steam and brush with the egg glaze.
7. Bake for 15 minutes, then lower to 180°C (350°F) and bake 35 to 40 minutes more, until the crust is deep golden and the filling is 71°C (160°F).
8. Rest for 15 minutes before cutting.

Notes

- **Make ahead:** the unbaked pie freezes beautifully; bake from frozen for about 1 hour 20 minutes.
- **Serving:** traditionally eaten at Christmas Eve with ketchup or fruit chutney.

- **Potato:** the grated potato binds the filling and keeps it moist without flour.
- **Air fryer:** reheat slices at 160°C (320°F) for 6 to 8 minutes, until steaming hot, 74°C (165°F).
- **Shortcut:** two ready-made pie crusts replace the homemade pastry.