

Munster Valley Tourte

For 6 people

INGREDIENTS

Filling

- 1½ lb lean pork, minced
- 1 slice white bread, dipped in milk
- 1 small onion, chopped
- 1 clove garlic, crushed
- ½ tsp salt
- A pinch of ground pepper and nutmeg
- 1 egg
- 1 egg yolk
- 1 tsp butter, for greasing the dish

Pastry

- 1½ cups all-purpose flour
- ¼ cup butter
- ¼ cup shortening
- ½ cup cold water

PREPARATION

1. Place the minced pork in a bowl. Break the bread into small pieces and add, along with the onion, garlic, seasoning and whole egg. Mix well and set aside while preparing the pastry.
2. Place the flour in a large bowl, add the butter and shortening, and blend for one minute (no longer) using a pastry blender. Gradually add the cold water until the dough holds its shape.
3. Turn the dough out onto a floured surface, roll out half and line a greased 9-inch tart dish.
4. Pour in the meat filling. Roll out the remaining pastry and place on top; flute the edges by pinching the two halves together tightly.
5. Brush with egg yolk and bake in a preheated 400°F oven for 30 to 35 minutes, until the top is browned.

SERVING SUGGESTION

Sylvaner, Pinot Blanc or Pinot Noir.