

Spezialitads dal Grischun



TRADITIONAL-STYLE GRISONS MEAT PIE

A popular dish from the farmers' table

Ingredients

(for 4 people - 24 cm diameter tin)

For the pastry:

350 g flour
200 g butter
1 teaspoon salt
2 eggs
1 to 2 dl diluted milk (1/2 milk, 1/2 water)

For the filling:

1 roll (baguette) a little milk
1 bunch parsley, 1 onion
20 g butter
600 g minced beef
1 dl cream
Salt, pepper, marjoram
2 Salametti
1 egg for coating

Method

(Preparation time: 1 hour, recipe takes approx. 1 hour)

- Sieve the flour and rub in the butter and salt. Then beat the eggs and mix them into the

dough together with a little diluted milk.

Depending on the size of the eggs, add more liquid as required and knead the dough thoroughly. Leave to stand for 30 minutes.

- Soak the roll (baguette) in milk, squeeze it out and break it into pieces. Finely chop the parsley and the onions and steam them in the heated butter. Add these prepared ingredients to the meat and mix in the cream. Season to taste and knead thoroughly. Skin and thinly slice the Salametti. Then roll out 2/3 of the dough and place it on a baking tray in such a way that the edges overlap by approx. 1 cm. Place the meat mixture onto the dough, smooth it out and arrange the Salametti slices on top. Roll out the rest of the dough and place it on top of the meat filling. Separate the egg and coat the edges of the pastry cover with the egg white. Turn over the edges of the pastry base and press on to the cover. Cut out trimmings from the remaining pastry and decorate the pie with them. Coat with egg yolk and prick a few times with a fork. Bake for 45 - 50 minutes in a pre-heated oven at 220 C.

Serve with a green salad.