THE J.M. SMUCKER Co

Tourtiere

Prep Time	Cook Time	Serves	Difficulty
45 mins	1 hr	8	N/A

Ingredients

- **Crust:**
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) salt
- 3/4 cup (175 mL) well-chilled All Vegetable Shortening
- 4-8 tbsp (50-125 mL) ice cold water
- **Filling:**
- 2 tbsp (30 mL) Vegetable or Canola Oil
- 1 1/2 lb (680 g) ground pork, beef or veal or a combination
- 1 cup (250 mL) potato, peeled and grated (1 medium potato)
- 1 cup (250 mL) mushrooms, thinly sliced (about 6)
- 1 onion, chopped
- 1 stalk celery, finely chopped
- 2 cloves garlic, chopped
- 2 tsp (10 mL) salt
- 1 tsp (5 mL) dried thyme
- 1/2 tsp (2 mL) pepper
- pinch nutmeg
- pinch cloves
- pinch cinnamon
- 1 egg
- 2 tsp (10 mL) water

Directions

Step 2:

Blend flour and salt in medium mixing bowl. Cut chilled shortening into 1/2” (1 cm) cubes. Cut chilled shortening cubes into flour mixture, using a pastry blender, until mixture resembles coarse crumbs with some small pea-sized pieces remaining.

Step 3:

Sprinkle half the maximum recommended amount of ice cold water over the flour mixture. Using a fork, stir and draw from bottom of bowl to the top, distributing moisture evenly into flour. Add more water by the tablespoon (15 mL) until dough is moist enough to hold together when pressed together.

Step 4:

Divide dough in two, making one piece slightly larger than the other. Flatten into 1/2” (1 cm) thick disks, wrap in plastic wrap. Chill for 30 minutes or up to 2 days.

Step 6:

Heat oil in a large skillet over medium-high heat. Add meat, potato, mushrooms, onion, celery and garlic. Cook, stirring frequently until meat is brown, about 10 minutes. Add spices and cook for an additional 5 minutes.

Step 7:

Remove from heat and chill filling in refrigerator until cool, about 30 minutes. This prevents the crust from becoming soggy.

Step 9:

Preheat oven to 425°F (220°C).

Step 10:

Roll out larger piece of dough on a lightly floured surface and fit into a 9” (23 cm) pie plate. Spoon in filling. Roll out remaining pastry and place over filling. Seal pastry edges, trim and flute edges. Cut steam vents in upper crust.

Step 11:

Combine egg and water. Brush over top of pastry. Bake in preheated oven for 10 minutes. Reduce heat to 375°F (190°C). Bake for an additional 45-50 minutes or until pastry is golden.

Images

