

**#109: Must-try Savory Pies**

**English Pasty Miniature Meat Pies**

**Haley Bittermann, Ralph Brennan Restaurant Group**

**Pastry Dough**

12 ounces all-purpose flour  
4 ounces barley flour  
1/2 teaspoon salt  
8 ounces (2 sticks) cold butter  
1/2 cup ice water

In a large bowl combine the flours with the salt. Dice the cold butter into small pieces and add to the flour mixture. With the back of a fork press the butter into the flour until the butter is incorporated (there will still be small pieces of butter in the mixture). Make a well in the center of the dough and pour in the ice water. Gently blend the water into the dough until it forms a solid ball. Wrap the dough ball in plastic and refrigerate for at least an hour before rolling.

**Beef Filling**

1 tablespoon canola oil  
8 ounces beef skirt steak, finely diced  
3 ounces onion (1 small onion), finely diced  
8 ounces Idaho potato, grated on large hole side of box grater  
4 1/2 ounces rutabaga, grated on large hole side of box grater  
Salt and pepper

Heat canola oil in a large non-stick skillet. Sear the beef in the hot oil, then add the onion and cook over medium heat. When the onion starts to turn translucent, add the grated potato and rutabaga. Cook for 5 minutes, stirring frequently.

Season with salt and pepper to taste. Remove from the heat and spread the filling on a baking sheet. Let stand at room temperature for 15 minutes, then place in the refrigerator to chill completely.

## **Assembly**

1 large egg

1 tablespoon water

Preheat oven to 350 degrees.

Beat together the egg and water to make an egg wash. Set aside. Cut the chilled dough into 4 pieces. On a floured work surface, roll each piece of dough into a 1/4-inch thick sheet. Cut the sheet into 4-inch circles. Repeat with the remaining pieces of dough. Spoon filling onto the center of the dough circles, wetting the edges of the dough with egg wash to help seal. Fold the dough over the filling until the edges touch and press them together. Crimp the edges with a fork.

Brush the tops of the pasties with egg wash. With the tip of a knife make three small slits in the top of each pasty to vent steam during baking. Bake in the preheated oven about 20 minutes until golden brown.

Makes 16 meat pies.