

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

**Artichoke Bacon Hand Pies**

**Megan Forman, Gracious Bakery and Café**

**Pate Brisee Dough (Yields 12/6" circles)**

344 grams all-purpose flour

Pinch of kosher salt

227 grams butter, softened

2/3 to 3/4 cup ice water

Place the flour, salt and butter in a large mixing bowl. Cut the butter into the flour, making sure there are no bigger than pea-sized pieces in the mixture. Add 2/3 cup water and fold the dough onto itself several times, incorporating the water as you go. If necessary, add additional water a little at a time, until the dough holds together and there are no dry crumbs or pieces. Wrap the dough in plastic wrap and refrigerate overnight.

Roll the chilled dough into a 1/8-inch thick sheet, then cut into 6-inch circles. Refrigerate the circles for at least an hour.

**Filling**

80 grams bacon, chopped

110 grams green onions, sliced

480 grams (2 14-oz cans) artichoke hearts, drained and chopped

80 grams cream cheese

175 grams shaved parmesan cheese

75 grams shredded white cheddar cheese

1/2 teaspoon salt

Pinch of cayenne pepper

In a large pot, sauté the chopped bacon until crisp. Add the green onions and cook briefly until glistening. Stir in the chopped artichoke hearts. Cook until heated through, then add the cream cheese in chunks. Stir until the cream cheese is melted and combined. Turn off the heat and add the parmesan, white cheddar cheese, salt and cayenne. Transfer the filling to a bowl and refrigerate for an hour.

## **Assembly**

1 egg

2 tablespoons water

Pinch of salt

6 tablespoons sesame seeds

Preheat oven to 350 degrees.

Place a generous amount of filling in the center of each pastry round and fold the dough over the filling, pressing the edges to close. Crimp with a fork to seal the edges. Refrigerate for an hour.

Combine the egg, water and salt to make an egg wash. Brush the tops of the formed hand pies with egg wash and sprinkle with sesame seeds. Bake in the preheated oven for 20 to 25 minutes until golden brown.

Makes 12 hand pies.