



Beef, cheese and bacon pie

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制备过程 45 分钟
烘烤的时间：烘烤时间取决于机器
份 8
电器 Comhair SE 自 2015 年

Filling

400 g minced beef
100 g diced bacon
1 tbsp olive oil

Brown the mince and bacon in the olive oil.

1 onion
2 cloves of garlic
1 tsp rosemary

Finely chop the garlic, onion and rosemary, add to the mince and brown gently.

400 g plum tomatoes, chopped

Add the plum tomatoes and cook until the sauce begins to thicken.

2 tbsp flour

Dust with flour and mix until well combined.

200 ml beef stock
Salt
Pepper

Add the stock, salt and pepper and bring to a boil first whilst stirring, then reduce to a simmer, stirring occasionally.

Remove from the heat and set aside to cool slightly.

Pie

3 sheets of puff pastry, rectangular, 42 × 26 cm

Grease the pie tins (if necessary) and line with puff pastry, pressing the dough up the sides. Cut out a lid for the pie.

100 g Cheddar
1 egg





Grate the cheese and beat the egg. Fill the tins with the beef mixture and top with cheese. Brush the dough rim with egg and place the puff pastry lid on top. Press the edges together to seal, then brush the pie lid with the egg and prick with fork.

将发酵桶预加热, 湿热风, 到 **200°C**

Put the pie tins on the wire shelf at level 2 in the preheated cooking space. Bake.

放入食物

在 湿热风 期间为 **200 25 分钟°C**

配件

Baking tray

8–10 pie tins, ø8–12 cm

附加信息

创建时间

11.12.2019

