

## Bolognese Pie

Menu  
Description: Bolognese Pie  
Serving Size: 10  
Categories:

Cost Per Serving	
\$	0.46



Action	Date	Initials
Created:	8/7/2013	EA
Revised:	8/12/2013	A.C
	10/16/2013	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
<b>Pastry:</b>				
0.200	kg	All purpose flour		20-100000470
0.001	kg	Salt		20-100001323
0.110	kg	Butter, cubed		20-100001600
0.030	lt	Cold water		
1.000	ea	Egg, beaten		20-100000648
<b>Filling:</b>				
0.03	lt	Olive Oil		20-100001607
0.085	kg	Onions	chopped	20-100000835
0.085	kg	Carrots	chopped	20-100000811
0.085	kg	Celery	chopped	20-100000813
0.17	kg	Mushrooms, button	sliced	20-100000821
0.005	kg	Porcini Mushrooms	dry chopped	20-100001201
0.025	kg	Garlic	chopped	20-100000869
0.38	kg	Beef Chuck	ground	20-100002097
0.001	kg	Rosemary	chopped	20-100000879
0.001	kg	Sage	chopped	20-100000880
0.001	kg	Thyme	chopped	20-100000886
0.003	kg	Bay Leaves		20-100001270
0.085	lt	Red Wine		20-100001687
0.01	kg	Tomato Paste		20-100001217
0.63	kg	Canned Tomatoes	peeled and diced	20-100001218

### Method of Preparation:

#### Pastry:

- Whisk the egg and add the flour. Add the salt and cold water.
- Add the butter and mash until well incorporated.
- Wrap in plastic wrap and place in fridge for at least 20 minutes.
- Remove from fridge and let come to room temperature slightly.

#### Filling:

- Heat the oil and sauté the onions. Add the carrots and celery and cook until light brown.
- Keep a medium heat as you add both mushrooms and garlic. Continue to cook.
- Add the beef, rosemary, sage, thyme and bay leaves. Continue to cook and stir, breaking up the beef as it cooks.
- Add the tomato paste and cook for another 5 minutes then add the red wine and let evaporate.

- Add the tomato pears reduce the heat to low and simmer gently until the sauce is consistency of a thick soup- 2 hours++.

**To Finish:**

- Heat the oven to 400F/200C/Gas 6.
- Roll out the pastry to a circle, 1/2" thick.
- Put some filling on top of the pastry bottom half of circle.
- Fold over the pastry and press down to the edge and seal. Crimp the edges with a fork or between your thumb and forefinger.
- Brush the top with milk. Bake for 30 - 35 minutes until the pastry is crisp and golden.