



STREET
WINERY

Tourtière Tart

Served at: Canada Day Backyard Entertaining

Pairs with our Sandstone Gamay Noir

Ingredients:

1 lb ground beef
1 lb ground pork
1 lb ground veal
2 small onion, finely chopped
3 garlic cloves, crushed
1 tablespoon salt
1 teaspoon clove
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 cup Gamay Noir red wine
pastry for double-crust pie

Directions

1. In a large sauté pan or skillet, sauté onions until tender and add garlic, beef, pork and lamb and spices and sauté over medium heat until no longer pink. Add Gamay and simmer until liquid is absorbed. (10-15min)
 2. Remove from heat, and cool to room temperature. This can be prepared a day in advance. Preheat oven to 375 °F.
 3. On a lightly floured surface, cut dough in half, roll out to just less than ¼-inch thickness and line in small tart cups. Fill with tourtière filling.
 4. Roll out remaining dough, cut a hole in center (for steam to escape) and place on top of filling. Pinch edges of crust together and brush with eggwash. (1 egg and splash of water whipped together).
- Bake for approx. 30 minutes, until pastry is a rich golden brown.

13th Street Winery

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