

Venison and Pork Tourtière

Credits to Chef David Lee and The Globe and Mail – October 14, 2012

For many years this French Canadian classic was prepared by my Grandmother for our family dinner on Christmas Day, and it is a tradition that I still carry on. Chef David Lee has added venison for a slight twist, which provides a more “gamey” taste to compliment this rustic dish.

Ingredients

1 pound ground pork
1 pound ground venison ** *Buy local: Ogopogo Meats & Sausages in Summerland*
1 medium-size onion, diced
1 clove garlic, minced
1 bay leaf
3/4 teaspoon fine salt
1/4 teaspoon ground black pepper
Dash allspice
Dash ground cloves
1 cup salted butter
4 cups all-purpose flour
6 to 10 tablespoons cold water, as needed
1 egg mixed with 2 tablespoons water, for glazing

Method

Filling

Heat a sauté pan and add pork, venison, onions and garlic. Add the spices. Simmer over medium heat until the meat is no longer pink (about 30 minutes). Remove from heat, cover and allow to cool before refrigerating. This should be prepared a day in advance.

Pastry

In a medium bowl, mix butter and flour until combined. The texture should be crumbly. Working quickly, add water and blend just until dough comes together. Shape into a disc, wrap and chill for 30 minutes.

Preheat oven to 375 F.

On a lightly floured surface, cut dough in half, roll out to just less than 1/4-inch thickness and transfer it to an 8-inch spring-form pan. Fill with tourtière filling. Roll out the remaining dough, cut a hole in centre (for steam to escape) and place on top of filling. Pinch the edges of crust together and brush with egg wash.

Bake for 40 to 45 minutes, until pastry is a rich golden brown. Let cool 5 minutes, then remove from pan and serve.

The Pairing

Blue Mountain Vineyards and Cellars: *Gamay Noir 2013*

Local : *Quails Gate Old Vines Foch Reserve 2012*

International : *Pfaffenheim 'Steinert' Grand Cru Gewürztraminer 2009*