

Pie with minced meat and kidney beans



BOSCH

Invented for life

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Ingredients:

Dough:

350 g flour

0.5 tsp salt

150 g butter

75 ml water

Filling:

250 g potato

50 ml vegetable stock

2 pcs onions

1 pc garlic cloves

4 tbsp olive oil

125 g tinned kidney beans

750 g mixed minced meat

appropriate sea salt, black pepper

2 branch fresh rosemary

2 stalk oregano

1 bunch fresh flat-leaf parsley

Others:

appropriate butter, for greasing

1 pc egg yolks, for brushing

Workflow:

1. Add the flour and salt to a mixing bowl. Cut the cold butter into small pieces and add to the flour. Knead with the dough hook of the hand mixer or the food processor on a low setting to produce a fine, crumble-like mixture. Add the cold water to the flour mixture and briefly knead it in. Form the dough into a ball, press flat and chill for approx. 30 minutes.
2. Wash and peel the potatoes, then cut them into small cubes. Place them in a pot, add the vegetable stock and parboil the potato cubes. Then mash them using a fork or potato masher.
3. Peel the onions and the clove of garlic and chop finely. Heat the olive oil in a frying pan and briefly sweat the onions and garlic. Pour the kidney beans into a sieve. Briefly rinse them and let them dry off. Add the minced meat to the onions and fry it. Season with salt and pepper. Rinse the herbs, shake them dry and chop them finely.
4. Place the potatoes into a large bowl. Add the minced meat mixture, kidney beans and herbs and then mix well. Season with salt and pepper.
5. Grease the pie dish. Halve the pastry and roll out onto the lightly flour-covered work surface until it is slightly larger than the pie dish. Place the pastry in the dish. The pastry should protrude over the rim. Prick with a fork several times and distribute the filling evenly inside it.
6. Roll out the remaining pastry. Only brush the uppermost edge of the pastry in the dish with water. Place the pastry lid on top and seal the edges of the pastry together.
7. Whisk the egg yolk and brush the pastry lid with it. Draw a pattern in the lid using a fork and pierce several holes with a wooden skewer. Select 4D HotAir and 180 °C for 40-45 minutes. (when using 4D HotAir, baking tray can be placed on any level, except the highest level)

Setting procedure:

Add the remaining mushroom mixture to the nests and distribute the remaining liquid evenly into the moulds. Select 4D HotAir and 180 °C for 40-45 minutes. (when using 4D HotAir, baking tray can be placed on any level, except the highest level)

4D HotAir



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