

PORK PIE WITH APPLE



Ingredients (serves 4 people):

Pasta

- 500 g of wheat flour
- 350 g unsalted butter
- 1 pinch of salt
- 1 egg
- 1 egg yolk
- 1 egg white

Filling

1 tbsp olive oil
1 chopped onion
2 cloves garlic, minced
100 g of chopped bacon
500 g of minced pork
2 small peeled and diced green apples
1 tbsp chopped parsley
1 beaten egg yolk with 1 teaspoon of ice water
Salt to taste
Black pepper to taste
Chopped parsley to taste
Chopped green onions to taste
100 g of medium diced buffalo mozzarella cheese
Olive oil to taste

Preparation:

1. For the stuffing in a pan put the olive oil, garlic and bacon and let it brown.
2. Add onion and mix until golden brown.
3. Add apple and then pork and mix.
4. Season with salt and pepper to taste.
5. Sauté until excess water has dried for approximately 8 to 10 minutes and add the parsley and green onions and mix.
6. Reserve to cool.
7. Put wheat flour into bowl.
8. Drill a hole in the middle and add the remaining ingredients.
9. Stir until incorporated and obtain a firm and smooth consistency.
10. Make a ball and wrap with PVC film and let stand for 30 minutes in refrigerator.
11. For mounting between two PVC films stretch a piece of dough approximately 0.5 cm thick and the size of a removable hoop. Reserve in the fridge.
12. In a removable hoop form line the bottom and sides with the rest of the dough about 0.5 cm thick.

13. Refrigerate for 15 minutes.
14. Remove the removable rim shape from the refrigerator with the dough.
15. Put half of the filling.
16. Put the mozzarella cheese in pieces over the filling.
17. Put the rest of the stuffing.
18. Pass the egg white on the edge of the dough.
19. Lay the open dough layer between the PVC films on the pie.
- 20 Lightly beat the egg yolk with a drizzle of olive oil.
21. Brush the dough with the yolk beaten with the olive oil.
22. Drill a small hole in the center of the dough to let the steam out and not steam.
23. Bake in preheated oven at 180° C for approximately 50 minutes or until golden.
24. Remove from oven and allow to cool slightly and remove rim and to serve.