



Christmas pie



Categoria

Receitas de Natal



Tempo de preparação

Demorado



Dificuldade

Médio



Custo

Intermediate



Com quem?

With family




Nº de pessoas

4 pessoas

Ingredientes

 100ml of Gallo First Crop 2019-2020

 1 cup of Gallo Modena Balsamic

- 2 rolls of shortcrust pastry
- 250g of shredded duck
- 1 whole chicken
- 100g of ham cubes
- 4 quails
- 2 tea cups of chicken broth
- 100g of carrot cubes
- 2 sliced leeks
- 125g of laminated Paris mushrooms
- 1 egg (to coat)
- 100g of liver pâté
- To taste: flour
- To taste: ground pepper

Method of preparation

1

Start by boiling the quails and the chicken in water and chicken broth.

2

When boiled, remove and shred, storing part of the cooking broth.

3

Braise the leeks and the ham in Gallo's First Crop 2019-2020, adding the cubes of carrot.

4

Add the mushrooms and the shredded meat, including the duck.

5

Sprinkle with flour and add the broth until getting the desired creamy consistency. Season with grounded pepper.

6

Cover a baking pan with one of the shortcrust pastry, add the filling and cover with the other pastry. Attach the borders, brush with the beaten egg and cook in the oven at 175°C until the pastry is browned and cooked.

7

Prepare the sauce by adding the liver pâté to the Modena Balsamic vinegar, adding a bit of the broth in which the meats were cooked, slowly bringing it to the boil.

8

Serve the pie warm, drizzling each slice with a drizzle of Gallo First Crop 2019-2020 olive oil.



Dicas do Chef

The meats used in the pie may be altered to taste. The important aspect is that they are well mixed with the remaining filling so they do not over-dry. You can add dry fruit to the sauce, to taste, for it to get richer.

Produtos utilizados



First Crop 2019-2020
Extra Virgin Premium Olive Oil



Modena Balsamic
Premium Vinegar



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