

Tortiere

I first tasted this French Canadian specialty when I was growing up and our neighbour made it for us at New Years. I love this potato pastry from Susan Newbury at the famous bakery and restaurant in Kingston, "Chez Piggy". The filling is a variation to suit our tastes with a few more vegetables to offset the richness of the ground pork. Eleanor Ross suggests you can substitute some lean beef for part of the pork to lighten it even more.

2	cups carrots, sliced
1	tsp butter or olive oil
1	large onion, chopped, about 1 1/4 cups
1	rib celery, chopped
2	cloves garlic, crushed
1 1/2	lb ground pork
1	bay leaf
1	tsp salt
1	tsp savoury
1/4	tsp cloves
1/4	tsp black pepper
1	Tbsp fresh parsley, chopped or 1 tsp dry
1 1/2	cup mashed potatoes
Potato Pastry:	
1	cups GF all purpose flour
1/2	cup GF bread flour
1	tsp xanthan gum
1	tsp baking powder
1/2	tsp salt
1/2	cup cold butter
1	cup cold mashed potatoes
3 - 4	Tbsp milk

- 👉 **For the filling** cook carrots in a little water until they are tender crisp, set aside, reserving 1/2 cup of the cooking liquid to add to the meat mixture later.
- 👉 Brown ground pork with bay leaf until it is no longer pink, then remove from pan and drain on paper towel.
- 👉 Cook onion in butter in same pan for about 5 minutes then add celery and garlic and continue cooking until soft.
- 👉 Add back pork then stir in salt, savoury and cloves with 1/2 cup of water from the carrots and continue simmering for about 20 minutes until most of the liquid is evaporated.
- 👉 Add cooked carrots, potatoes and fresh parsley, stirring until mixed.
- 👉 Cool to lukewarm while making pastry.
- 👉 **For the pastry** mix butter, flour, baking powder and salt with a pastry blender or your clean hands (see pg 226) until lumps are the size of peas.
- 👉 Mix in cooled potatoes and milk to form a dough. This dough is lovely to work with.
- 👉 Divide dough into 2 pieces, roll into circles on plastic wrap to keep from sticking and line a 9 or 10 inch pie plate or 2 dozen mini tarts reserving enough for tops..
- 👉 Pour in meat filling, wet edge of bottom crust, cover with top and seal and flute edges.
- 👉 Bake at 375°F about 1 hour, until crust is browned and filling is bubbling