

Hibiki Miso Meat Pie



*1 pie dish(Portion is 8 people).

RECIPE for 8 people

INGREDIENTS	
Minced Kurobuta Pork	500g
Onion (finely-chopped)	200g
Garlic (finely-chopped)	1 (5g)
Butter (unsalted)	30g
A.Sake	1/2 cup (100g)
A.Hibiki MISO	75g
A.Pepper	a pinch
Bread crumbs	1/2 cup (20g)
Frozen pie sheet	2
B.Egg yolk	1
B.Water	10g

METHOD

- (1) Heat butter in pan, saute onion and add garlic, minced pork until meat color changes. Add A and simmer, mix in bread crumbs, then cool it off.
- (2) Defrost pie sheet and roll out with rolling pin till slightly larger than pie dish, then place it in the pie dish. Spread well to fill in gaps and trim off overhanging dough with knife. Poke holes on entire area with fork and cover with round shaped cooking sheet. Put weight (or red-beans etc.) on and put in oven preheated to 210°C for 15~20 min. till the pie crust turns into light brown.
- (3) The left over piecrust in (2) to be cut into 10 pieces of 1cm tape strips. If not enough dough, defrost another pie sheet and roll out and make the same 1cm tape strips.
- (4) Remove weight in (2), fill in (1), and cover it with (3) tape strips in lattice pattern. Trim any excess dough and brush on B beaten egg yoke, then put in oven preheated to 200°C for about 15 min.
- (5) Remove (4) from pie dish and place on plate.



Tips & Advice

Cut into preferred portion after it has cooled off.



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