

Tourtiere (French Canadian Meat Pie)

Authentic French Canadian Tourtière recipe with flaky pastry crust, seasoned pork and beef filling, and tender potato layers. Perfect holiday comfort food.

30 min

PREP

2h

COOK

2h 30min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Tourtiere (French Canadian Meat Pie)

Ingredients

- 3 cup flour
- 3 cup unsalted butter
- 1 tsp granulated sugar
- 1 cup water
- 1 lb ground beef
- 1 onion
- 2 clove garlic
- 1 cup beef broth
- 1 egg
- 4 potato
- 1 tsp clove
- 1 tsp allspice
- 1 tsp nutmeg
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Make the pastry**

Combine 3 cups flour and 1 teaspoon salt in a large bowl. Cut 1 cup cold shortening into small pieces and work into the flour mixture using a pastry cutter or two knives until the mixture resembles coarse breadcrumbs with some pea-sized pieces.
- 2** Gradually add cold water, 1 tablespoon at a time, mixing gently with a fork until the dough just holds together when pressed. Form into 2 equal discs, wrap in plastic wrap, and refrigerate for at least 30 minutes.
- 3 Cook the meat filling**

Heat a large skillet over medium-high heat. Add 1 pound ground pork and cook, breaking it up with a wooden spoon, until browned and no pink remains, about 8-10 minutes.
- 4** Add 1 diced onion and 2 minced garlic cloves to the meat. Cook, stirring frequently, until the onion is soft and translucent, about 5 minutes.

- 5 Add 1 cup beef broth, 1 teaspoon salt, 1 teaspoon pepper, 1 teaspoon ground cloves, 1 teaspoon allspice, and 1 teaspoon nutmeg. Bring to a simmer and cook for 15-20 minutes until most liquid has evaporated and mixture is thick but still moist.
- 6 Remove from heat and let the filling cool to room temperature, about 20 minutes. Meanwhile, preheat oven to 425°F (220°C).
- 7 **Assemble the pie**
Roll out one pastry disc on a floured surface to 12 inches in diameter. Transfer to a 9-inch pie plate and trim edges, leaving 1-inch overhang. Fill with the cooled meat mixture.
- 8 Arrange 4 thinly sliced potatoes in overlapping circles over the meat filling. Roll out the second pastry disc and place over the filling.
- 9 Trim the top crust to 1-inch overhang, fold edges together, and crimp to seal. Beat 1 egg and brush over the entire top crust. Cut 4-5 small steam vents in the center.
- 10 **Bake the tourtiere**
Bake for 15 minutes at 425°F (220°C), then reduce temperature to 375°F (190°C) and continue baking for 35-40 minutes until the crust is deep golden brown.
- 11 Cool on a wire rack for 15 minutes before slicing and serving warm.

Tips

Use a combination of ground pork and beef for authentic flavor - the pork provides richness while beef adds depth and substance to the filling.

Allow the meat mixture to cool slightly before assembling the pie to prevent the pastry from becoming soggy from excess heat and steam.

Slice potatoes uniformly thin using a mandoline or sharp knife to ensure even cooking and an attractive presentation when the pie is cut.

Brush the top crust with beaten egg wash for a beautiful golden color, and don't forget to cut steam vents to prevent the crust from puffing up.

Let the baked pie rest for at least 15 minutes before cutting to allow the filling to set properly and make clean slices possible.

Toast your spices lightly in a dry pan before adding to the meat mixture to intensify their flavor and aroma.

Keep pastry ingredients cold and work quickly to maintain the butter pieces that create flaky layers in the finished crust.

Place the pie on a baking sheet to catch any drips and make it easier to transfer in and out of the oven safely.