

Spezialitads dal Grischun



HEIDI'S PASTIES

A starter, main course or tasty snack

Ingredients

(for 4 portions)

Filling:

1 large Maienfelder Salsiz sausage or any other speciality uncooked sausage
1 chopped onion
400 g chopped beef
1 tablespoon tomato puree
Salt, pepper, a few thyme leaves
250 g dough
Flour
1 egg

Dough:

350 g flour
1 teaspoon salt
2 eggs, 170 g butter
1 to 2 dl diluted milk (1/2 milk, 1/2 water)

When making this dish as a main meal, serve with tomato salad or seasonal salad.

Method

(Preparation time: 1 hour, recipe takes 1 hour)

- Peel and dice the Salsiz. Stew the onions in the frying pan with a little oil, then add the diced Salsiz and stew both ingredients.
- Increase the heat and, at the same time, add chopped beef and brown it. Add the tomato puree, salt, pepper and thyme, and reduce while stirring all the time.

Preparing the dough

- Sieve the flour and rub in the butter and salt. Then beat the eggs and mix them into the dough together with a little diluted milk. Depending on the size of the eggs, add more liquid as required and knead the dough thoroughly. Leave to stand for 30 minutes.
- Roll out the dough on a floured surface and cut out circles (diameter approx. 12 cm). Distribute the meat filling evenly on the dough and coat the edges with egg white. Fold over once and press with the back of a fork. Brush with egg yolk and make a few holes with the fork. Place in a hot oven (180 degree) and bake for approx. 15 minutes. Serve hot.