



MEAT PIE

For brisée pastry

- 400 g flour
- 200 g cold butter
- 140 g ice water
- 1 egg
- Salt

Knead all the ingredients until a smooth and homogeneous ball is formed, then let it rest in the refrigerator for 2 hours before using.

- 350 g veal
- 350 g pork
- 100 g lard
- 20 g shelled pistachios
- 2 eggs
- 4 tablespoons Vin Santo del Chianti
- 1 black truffle
- Salt
- Pepper
- Butter for the mold

Coarsely chop the pistachios. Dice 200 g veal, 200 g pork, and 50 g lard; season with salt and pepper. Finely chop the remainder of the meat with the

remaining lard, knead the mixture with an egg and the wine, add pistachios, season with salt and pepper.

Cut the pastry into two rectangles, one larger than the other. Butter a plum-cake mold and line it with the larger pastry sheet; using some, but not all of the meat, spread it across the mold until it comes halfway up; cut the truffle into pieces and dot it over the meat, forming a strip lengthwise, then finish with the remainder of the meat.

Place the smaller rectangle of pastry on the mold and seal it along the edges to the underlying pastry. Brush the surface with the remainder of the beaten egg; bake at 160°C for 1 hour and 45 minutes, covering with a dampened parchment paper as soon as the surface begins to brown. Serve cold.