

Mini-Tourtieres

 SERVING / SIZE
 42 mini
 Tourtiere


Ingredients

1 kg	Bacon, sliced
30 mL	Pure maple syrup
as needed	Vegetable oil
1.2kg	Sweet potatoes
480 mL	White onions, diced
1/2 bulb	Garlic, minced
15 mL	Fresh thyme leaves, chopped
15 mL	Fresh rosemary leaves
10 mL	Caraway seeds
5 mL	Cinnamon
5 mL	Mustard
½ tub	<i>Primemincéd®</i> Roast Beef
½ tub	<i>Primemincéd®</i> Roast Pork
480 mL	Panko breadcrumbs
7 sheets	<i>Pepperidge Farm®</i> Puff Pastry Sheets

MADE WITH

Campbell's primemincéd *Primemincéd®* Roast Beef
 CASE CODE 27210

Campbell's primemincéd *Primemincéd®* Roast Pork
 CASE CODE 27212

Pepperidge Farm *Pepperidge Farm®* Puff Pastry Sheets
 CASE CODE 18463

Directions

- Bake the Maple Bacon:** Preheat oven to 175°C. Line two sheet pans with parchment paper. Arrange the bacon slices in a single layer on one sheet pan. Drizzle with maple syrup. Bake for 15 minutes or until the bacon is crisp. Set aside to cool, crumble, and strain the fat to use in the next steps.
- Bake the Sweet Potatoes:** Pierce sweet potatoes with a fork and place on the second sheet pan. Lightly coat with oil. Bake for about 45 minutes, or until tender. Allow to cool, then peel and cube the sweet potatoes. Place cubed sweet potatoes in a large bowl.
- Cook the Onion and Aromatics:** In a sauté pan, melt the reserved bacon fat over medium heat. Add diced onions and cook until translucent. Add the minced garlic and spices. Cook for 2-3 minutes until aromatic. Remove from heat and let cool slightly, then add this mixture to the large bowl with the sweet potatoes.
- Combine the Filling:** To the large bowl, add the *Campbell's® Primemincéd Roast Beef*, *Campbell's® Primemincéd Roast Pork*, panko breadcrumbs, and crumbled bacon. Mix thoroughly until everything is well combined.

5 Prepare the Pastry

- Weigh out 50g meatballs of Tourtiere filling.
- Use a 4" round cookie cutter to create 12 small circles.
- Fill 6 circles with measured meatballs, then top with another round.
- Stretch and crimp the edges. For best results dock the pastry heavily.
- Trim pies with a 3" cookie cutter being careful not to puncture the filling.

-
- ## 6 Egg Wash and Bake:
- Beat the egg yolks with a splash of water for an egg wash. Brush over the tops of the pies or hand pies for a golden finish. Bake for 20 minutes, or until golden.

CCP: Heat to a minimum internal temperature of 74°C for 1 minute.

CCP: Hold for hot service at 60°C or higher until needed.

-
- ## 7 Serve:
- Portion 1 Tourtiere onto serving plate. Serve immediately.