



Welcome to the King Arthur Baking School's Virtual Tourtière class. In this 90-minute class, we'll guide you through the process of making this classic French-Canadian meat pie. We'll make a tender, yet flaky all-butter pie pastry then fill it with a savory meat and potato filling –a perfect supper for those chilly nights! Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 300 grams (2 1/2 cups), plus more for dusting work surface

Salt: 1 teaspoon

Unsalted butter: 227 grams (1 cup), cold

Cold water: 134 grams (1/2 cup + 1 tablespoon), or more as needed

Potato: 340 grams (1 large), cooked*

Vegetable oil: 14 grams (1 tablespoon)

Onion: 113 grams (1 medium)

Garlic: 1 clove, minced

Ground cloves: 1/4 teaspoon

Ground nutmeg: 1/8 teaspoon

Ground allspice: 1/8 teaspoon

Ground sage: 1/2 teaspoon

Dried thyme: 1/4 teaspoon

Ground meat: 340 grams (12 ounces), such as ground pork, beef, turkey, chicken, or a combination)

Egg: 1 large

Salt and pepper, to taste

* To cook the potato: Dock the potato with a fork, then bake it in a preheated 400°F/200°C oven for 30 to 40 minutes, or until fork tender. Alternatively, place the docked potato in the microwave and cook on high about 5 to 10 minutes, or until tender. Set aside to cool.

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup



Mixing bowls: 1 medium and 1 small

Pastry blender (optional)

Mixing spoons or spatulas (or plastic bowl scraper): 2

Plastic wrap

Fork

Chefs' or paring knife

Cutting board

Large sauté pan

Rolling pin

Pastry brush (optional)

9" pie plate

Baking sheet with parchment paper or silicone baking mat