

## Roe deer pasty with Brugge prestige



### Ingredienten:

- 200g Brugge prestige
- 2 small sheets of gelatine
- 1 roll of puff pastry (rectangular)
- 1.5 kg roe deer meat (leg)
- 60g butter + 20g
- Pepper and salt
- ¼ litre meat stock
- 200g mushrooms
- 4 shallots
- 200g diced bacon
- 1 table spoon chopped parsley
- 12 slices of pork bacon
- 1 egg yolk
- juice of ½ lemon

### Preparation:

Cut up the roe deer meat, season and brown for 10 minutes in 60g butter.

Slice mushrooms into 2, sprinkle with lemon juice and briefly fry in 20g butter. Allow to drain.

Cut up the shallots.

Cut up the cheese.

Now put the meat, the mushrooms, the shallots, the diced bacon, parsley and cheese through a meat grinder. You may want to add some seasoning.

Soak the gelatine in water and mix with the stock.

Butter a pasty dish and cover with puff pastry making sure there is enough pastry left to cover the meat at the top and maybe make decorations with this pastry.

First put a layer of bacon on the bottom, then half the meat, another layer of bacon and the other half of the meat and then more bacon and then seal with the pastry.

Make two holes in the pastry and bacon for the steam to escape

Pour the stock with the gelatine into these holes until the meat is covered.

Beat an egg yolk and brush on the pastry, then put it in the oven for 90 minutes at 200°C.

Allow to cool and serve with salad and/or jam.

4 personen  
120 min  
Main dish  
4.5