

## **Mira's meat pie for 4-6 persons.**

### **Ingredients:**

1 package filo pastry  
500 grams minced veal and pork meat  
2 onions  
3 eggs  
250 ml 6-9% crème fraîche  
A little milk  
Salt and pepper  
Oil  
Water

### **Preparation:**

Chop the onions.

Fry the meat and onions. Add salt and pepper as needed.

Choose an ovenproof dish about 20x35 cm.

Grease the dish with a little oil.

Put about 1 ½ sheet of filo pastry in the dish and grease it with a little oil mixed with water. Then add a layer of the fried meat and onion on the pastry. Then put another 1 ½ sheet filo pastry on top and grease it with a bit of oil and water. Add another layer of the fried meat and onion. Repeat this until there is 1 ½ to two sheets filo pastry left, which completes the pie.

Mix crème fraîche, eggs and milk. Add salt as needed.

Cut the pie through in appropriate pieces. Pour the mixture of crème fraîche, eggs and milk on the pie. One must try out how much of the mixture to be poured on, but the pie is not to swim in it.

Bake the pie in a circular oven for about 40 minutes at 180 degrees.

### **Generally:**

There are different packages with filo pastry. The specified number of sheets in the recipe corresponds to a package of the type that we use. We buy a package with 2 rolls of 5 plates, totaling 400 grams net weight. It provides a total of 6 layers of filo pastry. The package of filo pastry is produced by St. James (Foods) Ltd. London for A/S Nordana, Ribe.