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## CURRY RIESLINGSPASCHEIT

Prep: 2h 30 mins + overnight marinating – Makes 24 – Worth the effort

For the dough:

600g flour  
300g butter  
15g salt  
70ml lukewarm water  
1 egg

For the filling:

600g minced veal  
200g veal shouler  
50ml Riesling or Elbling  
2 tbsp mango chutney  
2 ½ tsp curry powder  
½ tsp cumin seeds  
15g salt  
1 shallot  
1 bunch of coriander  
1 egg

2 egg yolks, beaten  
1 tbsp milk

For the jelly:

2 packets instant meat jelly ('Sülze') for 2.5dl each  
250ml Riesling or Elbling  
250ml water  
2 tbsp mango chutney

On the first day, start by preparing the dough: Mix the flour and butter with an electric whisk. Dilute the salt in the lukewarm water and add to the flour mix with the egg. Beat to a smooth dough. Shape the dough into two discs, wrap in cling film and refrigerate overnight.

Put the meat into a large container. Add the white wine, mango chutney, curry powder, cumin seeds and salt. Mix well, cover and refrigerate overnight.

The next day, take the chilled dough of the fridge 1 hour before you intend to roll it out.

Peel and finely chop the shallot. Finely chop the leaves of a bunch of coriander and add to the marinated meat with the chopped shallot and the egg. Mix well.

Make the egg wash by mixing the beaten egg yolks with the tablespoon of milk in a jar.

Grease the holes of a muffin tin and line the bottom of each hole with baking paper – this will make it easier to remove the Rieslingspaschtéiten after baking.

Preheat the oven to 160°C fan.

Unwrap the dough disks and place onto a lightly floured work surface. Roll out to 3mm thick.

Cut out 24 pastry discs large enough to line the inside of the muffin holes. Line each hole with a disc, pushing each disc in with your fingers so that it sticks to the bottom and sides.

Stuff each pie case with the meat filling.

Cut out 24 discs of approximately 8 cm to make the lids and cut a hole in the centre with an apple corer.

Brush the edges of the filled cases with the egg wash, then put the pastry lids on top. Press the edges with your fingers or with a fork to make sure they are firmly sealed. Brush the tops with the egg wash.

Bake the Rieslingspaschtéiten in the preheated oven for 45 minutes.

Just before they have finished baking, prepare the white wine jelly. Pour the instant meat jelly powder into a saucepan and add 250ml of boiling water, 250ml of Riesling or Elbling and the mango chutney. Bring to the boil and stir until the jelly powder has completely dissolved. Pour the liquid into a jug.

Place the muffin tin with the Rieslingspaschtéiten on a wire rack. If there is anything clogging the little holes in the centre of the pastry lids, unclog them using a small spoon and clear the hole so that you can see the cooked meat inside.

Pour some white wine jelly into the holes, all the way to the top. The pastries will gradually soak up the jelly, so let them rest for a few minutes and pour some more jelly into each hole once it has cleared up again. You may want to gently tilt the pastry from one side to the other, to ensure that the jelly really gets into all the cavities inside. Repeat this process until the pastries absorb no more liquid and the holes are completely filled with jelly.

Leave the pastries to cool completely so that the jelly sets (this will take a few hours) and take them out of the muffin tin when cold. Wrap in tin foil and store in the fridge.

The Rieslingspaschtéiten will keep in the fridge for over a week.

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