

RATATOUILLE HAND PIES

WITH CONFIT GAME HEN, VENISON LIVER & OLIVE OIL CRUST



Prep Time: 40 minutes

Cook Time: 30 minutes

Total Time: 1 hour

Servings: 12 pies

OLIVE OIL CRUST

- 10" tart pan with removable bottom or go rustic on a sheet tray
- 2 cups all-purpose flour
- ½ tsp salt
- ½ cup Séka Hills olive oil
- 3-4 tbsp water, room temperature is fine; no need for ice water

VEGETABLE & CHEESE FILLING

- 2 lbs eggplant, cut into slices ½" thick (3-4 medium sized eggplants)
- 2 tbsp olive oil
- 1 tsp fine sea salt

- 1 ½ lbs heirloom tomatoes, sliced thin (about 2 large tomatoes)
- ½ lb cherry tomatoes, halved (preferably multi-colored)
- 1 cup olives, pitted and halved
- shredded game hen or chicken (about 2 oz)
- 1 oz liver (or omit if not using)
- fresh basil leaves (about 24)
- fresh thyme sprigs (about 24)
- egg wash (1 egg beaten with 2 tbsp milk)
- coarse sea salt and freshly ground cracked black pepper (for topping)

Instructions

Make the Crust Dough

1. Preheat oven to 350°F.
2. In a bowl, mix flour and salt. Make a well in the center, then add olive oil and 3 tablespoons of water. Mix with a light hand, adding the rest of the water as needed until the dough just starts sticking together. Press together into a ball; it will be soft.

3. Roll out the dough, using a tiny sprinkle of flour to keep it from sticking (or sandwich the dough between wax paper or nonstick parchment). If you prefer not to roll, alternatively, you can press the dough into the pan (see notes).
4. Transfer the dough to a 10" tart pan. With a fork, poke holes across the bottom. (This allows the steam to escape and prevents major bubbles.)

Roast the Eggplant & Prepare the Filling

1. Preheat the oven to 350°F. Line two baking sheets with foil and coat with non-stick spray. Spread the slices of eggplant out on the sheets, and drizzle with olive oil and 1 teaspoon of salt.
2. Roast for about 30 minutes, until golden and tender. Remove from the oven and let cool to room temperature.
3. Increase the oven temperature to 400°F. As the eggplant cools, prepare the remaining ingredients. Line two (cool) baking sheets with parchment paper.



Assemble the Hand Pies

1. Dust a clean work surface with flour to prevent sticking. Working with one disk of dough at a time, divide each into six balls of dough (for a total of twelve). Roll out each ball into a rough circle about 1/8" thick, and arrange on the parchment lined baking sheets.
1. Layer the prepared filling ingredients in this order, leaving about two inches of dough on each side: one slice of roasted eggplant, one slice heirloom tomato, and two to three fresh basil leaves.
2. On top of this stack, sprinkle a few shavings of parmesan cheese, three to five olive halves, and two to three cherry tomato halves. Top with one or two sprigs of thyme.
3. Fold the edges of each circle up and over the filling ingredients, pleating the dough as you go. Leave the center open, exposing the colors of the ingredients, as you would a traditional galette.
4. Brush the dough with egg wash and sprinkle each hand pie with a pinch each of coarse sea salt and freshly ground cracked black pepper. Bake the pies for 25-30 minutes, until the crusts are golden and the bottoms are firm and heated through. Serve warm or at room temperature.