

## SHRIMP PIE OR ITAPARICA PIE



### Ingredients (15 units):

#### Dough

200 g wheat flour  
5 g salt  
50 g iced and minced unsalted butter  
40 g frozen and minced hydrogenated vegetable fat  
75 g of reduced cream  
2 egg yolks

#### Filling

2 cloves garlic, minced  
1 chopped onion  
2 tbsp olive oil  
1 tbsp palm oil (optional)  
2 tomatoes without skin and without chopped seeds  
1 Hondashi envelope

5 palm hearts cut into pieces  
1 cup shrimp stock  
200 ml of coconut milk  
100 ml of milk  
250 g of cooked shrimp  
50 g chopped green olives  
Salt to taste  
Tabasco pepper sauce to taste  
Black pepper to taste  
100 g of wheat flour  
1 tsp finely chopped coriander  
1 tsp finely chopped parsley

### **Finishing**

1 egg yolk  
1 strand of olive oil  
1 egg white

### **Preparation:**

1. To put the dough in a bowl, put the wheat flour, salt, butter and hydrogenated vegetable fat and crumble with your fingertips until you get a moist crumb.
2. Add the remaining ingredients and knead gently until soft.
3. Make a ball and cover with PVC film and let stand in the fridge for 20 minutes.
4. For the filling season the shrimps with salt and pepper and mince.
5. Brown the garlic and onion in the oils.
6. Add tomatoes and Hondashi and cook for 5 minutes or until thick.
7. Add the hearts of palm, shrimp stock, coconut milk, milk, shrimps and olives.
8. Stir well and adjust salt and pepper.
9. Bring to a boil, slowly sprinkle wheat flour and stir quickly until firm.
10. Allow to cool, sprinkle with parsley and cilantro and use cold stuffing.
11. For mounting use small round toasters with finger-side approximately 90° to the base or use small baking pans.

12. On a worktop with wheat flour, roll the dough with a rolling pin and cut a circle around the diameter of the baking pan and set aside.
13. Take a little dough and line the bottom and sides of the molds.
14. Spread a good portion of the filling, brush the edges with egg white and close with the reserved dough circles.
15. The pies should be approximately 100 g.
16. Finally, brush the surface with egg yolk mixed with a drizzle of olive oil.
17. Bake in preheated oven at 200° C to turn golden brown.
18. Allow to cool and strips the baking sheets.