



Tavern Pie

Boursin® Product: Puck **Portions:** 12 **Serving Size:** 1 Pie (serves 4 people)

This treasure trove of baked cheese, chopped spinach, artichokes and caramelized onions offers delightful presentation, heavenly aroma, and forkful after forkful of flavor.

Ingredients:

Boursin filling:

yields 3 C

- 1 C Boursin, Garlic & Fine Herbs, puck
- 1½ C spinach-artichoke dip, prepared
- 1 ea egg, fresh, large
- 1 tsp red pepper flakes, whole
- ¾ C Italian sausage, sweet, ground, fully cooked
- ½ tsp Italian seasoning, dried

Egg wash - to coat pies

- 1 ea egg, fresh, large
- 1 tsp water, tap

Additional Ingredients:

- 3 ea pie shell rounds, prepared, 9-inch, thawed

Preparation:

1. Preheat conventional oven to 375°F.
2. **For the Boursin filling:** Evenly combine, in a mixing bowl, the Boursin filling ingredients. Reserve cold for filling the pie shell.
3. **For the egg wash:** Whisk together the egg and water. Reserve.
4. Lightly coat a sheet pan with pan spray. Roll out the 3 pie shell rounds onto the sheet pan.
5. Place 1 C of Boursin filling in the center of each pie shell, leaving approximately 2" of the edge free of filling. Bring the edges of the pie shell up over the filling (leaving the center open with the Boursin filling exposed), crimping the edges so they overlap and create a circle. Brush the exposed pie dough of each tavern pie with egg wash, to help achieve an even golden crust while baking.
6. Bake for 30 minutes.
7. Serve hot tavern pie whole and enjoy!



Operator Tips

- Position the tavern pie as a shareable menu item.
- Make the tavern pie smaller, for an individual-size portion.
- Use existing spinach dip and add Boursin, red pepper flakes and Italian sausage & seasonings for easy filling.
- Pies can be baked off in small batches during service and reheated to order.
- For more information, please call 1.800.215.8112.