

Chef John39s Face Pie

Jacob · 29/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

4 hrs 45 mins

Description

A few months ago I saw a pie image on Twitter so creepy and disturbing that I actually questioned whether it was too terrifying to post as a video Usually Halloween themed recipes have the opposite problem as they are almost never actually scary but thats not an issue here By the way can someone get sued for giving people nightmares

Ingredients

- - 3 cups all-purpose flour - 1 teaspoon kosher salt - 2 sticks unsalted butter
- sliced
- frozen - 2 teaspoons distilled white vinegar - 7 tablespoons ice cold water - 2 teaspoons kosher salt - 1 teaspoon freshly ground black pepper - 1 teaspoon dried thyme - ½ teaspoon dried sage - ½ teaspoon ground cinnamon - ½ teaspoon ground ginger - ¼ teaspoon freshly grated nutmeg - ¼ teaspoon ground allspice - ¼ teaspoon ground mustard - ? teaspoon ground cloves - 1 pinch cayenne pepper - 1 large russet potato
- peeled and quartered - 1 teaspoon kosher salt - 1 tablespoon butter - 1 large onion
- finely chopped - 1 pinch salt - 4 cloves garlic
- crushed - ½ cup finely diced celery - 1 pound ground beef - 1 pound ground pork - 1 large egg - 1 tablespoon water - ½ grape - 2 drops red food coloring
- or as needed

Instructions

1. Place flour
2. salt
3. and frozen butter slices in the bowl of a food processor. Pulse on and off until butter is about the size of peas
4. about 30 seconds. Stir vinegar into water; drizzle over the flour mixture. Pulse on and off until mixture is crumbly and holds together when you pinch a piece off
5. about 10 seconds. Drizzle in another teaspoon of water if dough can't be pressed together. Transfer mixture to a work surface. Press it together into a ball. Wrap in plastic wrap. Refrigerate until chilled
6. at least 1 hour. Mix salt
7. pepper
8. thyme
9. sage
10. cinnamon
11. ginger
12. nutmeg
13. allspice
14. mustard
15. cloves
16. and cayenne together in a small bowl. Place potato quarters in a saucepan; cover with cold water. Add 1 teaspoon kosher salt. Bring to a boil over high heat; reduce heat. Simmer until cooked through
17. 10 to 15 minutes. Scoop out potatoes and transfer to a bowl; save cooking liquid. Mash potatoes with a potato masher while still hot. Melt butter in a skillet over medium heat. Add chopped onion and a pinch of salt. Cook and stir until onions turn golden
18. 10 to 15 minutes. Stir in spice blend
19. garlic
20. and celery. Stir until evenly coated with the spices
21. about 30 seconds. Add beef and pork. Ladle about 3/4 cup of the reserved potato cooking liquid into the skillet. Cook and stir until meat is browned and has a very fine
22. paste-like texture. Continue cooking
23. stirring occasionally
24. until meat is tender and most of the liquid has evaporated
25. about 45 minutes. Stir in mashed potatoes. Remove from heat and cool to room temperature. Line a large baking sheet with parchment paper. Place a pie plate upside-down onto the parchment. Trace the rim to make the circular area for the face. Divide chilled dough into 2 pieces
26. one slightly larger than the other. Keep the smaller piece of dough chilled while working with the large piece. Tear off dough to make the brow ridge and roll it into a thick log slightly shorter than the diameter of the circle. Place it near the top of the circle
27. below the forehead region. Form a pyramid with a triangular base and place it about 1 1/2 inches below the brow bone. Roll 2 smaller pieces of dough into strips for the lips. Roll 2 more for the cheekbones. Form lumps for the eyes and place them above the cheekbones. Shape a small lump into the cleft above the lip. Refrigerate the rest of the dough and freeze facial features until firm
28. 20 to 30 minutes. Shape remaining dough into a disc and roll out until 1/8 inch thick. Center the skin over the facial features. Use fingertips to carefully contour the skin to the facial features and smooth out the edges. Dip fingers in water as needed. Refrigerate for a few minutes whenever the dough gets too warm. Poke nostrils into the base of the nose using a chopstick. Carve out a pupil-sized amount of dough from one eye. Draw 2 horizontal slits across the center of the other eye. Freeze face until firm enough to slide off the parchment