

Le Kitchen

Love cooking, love Le Kitchen

Pasties my Nana's

Mixture Ingredients

500g minced Beef
1 medium brown onion, finely chopped
1 large carrot, diced
2 medium potatoes, diced
1 medium sweet, diced
1 large parsnip, diced
½ cup peas
1 teaspoon chives
100ml beef stock
Salt & pepper

Pastry Ingredients

6 x puff pastry sheets
1 egg, beaten

Directions

To make the mixture combine all ingredients into a large mixing bowl, lightly mix and set aside.

Using the bottom of the 12cm dough press firmly push on the pastry to cut.

Place the pastry onto the dough press and add mixture.

Brush the edge very lightly with the beaten egg.

Bring both handles of the dough press together for 5 seconds to seal the edges.

Lightly brush the pastie with the beaten egg then push your fork into the pasty a couple of times to let the steam escape.

Bake at 180C for 35 minutes or until golden brown.