

Small Meat Pies

Serves: 2

Preparation Time: 30 mins

Cooking time: 25 – 30 mins



Ingredients:

133g Minced Beef

¼ Onion, diced

½ tbsp Plain Flour

2 Shakes of Pepper

1 tsp Parsley, chopped

¼ cup Stock OR Water

Quantity of Rough Puff Pastry

1 Egg White, glazing

Method:

- 1. Preheat oven to 220°C. Spray pie dishes.**
- 2. Place meat, onion, flour, seasonings and parsley in a small saucepan and stir well. Add stock.**
- 3. Stir until boiling, reduce heat and simmer for 15 minutes. Leave to cool.**
- 4. Cut pastry dough in half, roll out half your pastry to a 3mm thickness. Cut 2 tops the size of the pie dish.**
- 5. Roll out the remaining half of pastry, cut 2 bases allowing extra for sides of pie dish.**
- 6. Line pie dish with larger piece of pastry, fill with cool meat filling, moisten edges of pastry with water and place top on. Press edges together lightly, glaze with egg white. Slit tops with knife.**
- 7. Place on oven tray and bake for 10 minutes at 220°C, then a further 15 minutes at 190°C.**
- 8. Pies are done when tops are golden brown.**