

Cornish Pasties



Ingredients:

- 1 med / large potato
- 1 small carrot
- 1 med onion
- 1 med parsnip
- 1 small turnip
- 1 small swede
- 250g mince steak
- 1tbs Worcestershire sauce
- Ground black pepper
- Shortcrust pastry sheets, thawed
- 1 egg beaten for glazing



Method:

Roughly chop vegetables, place in processor and pulse until vegetables are a small dice (not minced).

Mix vegetables with mince, sauce and pepper.

Using pastry cutter to cut four circles from each pastry sheet.

Place pastry circle on top of cutter lightly moisten edges with water, spoon filling into pastry do not overfill, close pasty press, place on baking sheet prick with sharp fork three times, glaze tops with egg wash.

Cook at 180 degrees until golden.

Place on wire rack to cool.

Serve with sauce, salt and pepper.

Don't forget the pinch of 

Pasty & Wonton Cutters
are available online to buy

