

Mini Meat Pies

Fresh from the garden: greens, celery



Equipment:

metric measuring spoons
measuring scale
clean tea towel
chopping board
cook's knife
citrus juicer
colander
vegetable peeler
food processor
heavy-based frying pan
wooden spoon
medium bowl
serving bowls

Ingredients:

PASTRY

- 300grams plain flour
- 150g butter
- 1 teaspoon salt
- 100ml water

FILLING

- 1 tablespoon oil
- 1 onion, diced
- 1 teaspoon garlic
- 250g mince
- 1 carrot
- Leafy greens (chopped)
- 2 tablespoons tomato paste
- $\frac{1}{2}$ teaspoon nutmeg
- 1 cup beef stock
- 2 tablespoons Worcestershire sauce
- 1 tablespoon cornflour
- 2 tablespoons water
- Sea salt and ground black pepper
- 1 egg, lightly beaten

Method (What to do):

PASTRY

- Place all ingredients in a food processor and mix until combined.
- Wrap pastry in plastic wrap and refrigerate until needed.

FILLING

1. Preheat the oven to 180°C.
2. For the filling, heat the oil in a saucepan over high heat, add the onion and garlic and cook for 2 minutes or until soft.
3. Add the mince and cook until brown, about 5 minutes. Use the back of a wooden spoon to help break up the chunks.
4. Add the tomato paste, stock, carrots, greens, nutmeg and Worcestershire sauce to the saucepan and simmer for 20-30 minutes.
5. Mix the cornflour and water to make a smooth paste, stir into the beef mixture until thickened. Add salt and pepper to taste and leave to cool.

ASSEMBLING THE PIES:

6. Roll the pastry out between sheets of baking paper and cut out 24 bases using the pink (larger) cutter and push gently into patty pans.
7. Spoon the filling into the patty pans (be careful not to overfill them). in filling to just below the top of the pastry.
8. Cut out 12 lids from the pastry with the smaller yellow cutter and place the lid on the top of the pies, pressing the edges together with fingers or a small fork.
9. Brush the tops of the pies with egg and make a small slit in the top with the tip of a sharp knife.
10. Bake for 25 minutes or until golden.