

Skye Primary School

Kitchen Garden Program

Curried Vegetable Pocket Pies

Recipe Source: Use it All by Alex Elliott-Howery & Jaimee Edwards

Fresh from the garden: Pumpkin and rosemary

<p>Equipment:</p> <ul style="list-style-type: none"> • Scales • Measuring spoons • Measuring cups • Chopping boards • Knives • Oven trays • Food processor • Glad wrap • Rollers • Brush • Spatula 	<p>Ingredients:</p> <p>Basic Pastry Ingredients</p> <ul style="list-style-type: none"> • 345g plain flour, plus extra for dusting • ½ teaspoon of salt • 250g cold unsalted butter, diced • ½ cup (125ml) iced water <p>Pie Filling Ingredients</p> <ul style="list-style-type: none"> • 1500g of a mixture of pumpkin and sweet potato roasted • 2 teaspoons of curry powder • 50ml of olive oil • 1 teaspoon of salt • ½ teaspoon of ground ginger • 2 teaspoons of rosemary <ul style="list-style-type: none"> • Milk (small amount for brushing on top)
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What to do:

To make the roasted vegetables

1. Preheat the oven to 180°C.
2. Cut up the sweet potato and pumpkin into 2cm pieces.
3. Spread the vegetables over two baking trays and pour 50ml of olive oil, 1 teaspoon of salt, ½ teaspoon of ground ginger and 2 teaspoons of rosemary over the top.
4. Mix well.
5. Roast in the oven for 30-45 minutes, until the vegetables are soft but not falling apart.

To make the dough

1. Place the flour and salt in a food processor and mix until combined.
2. Add the butter and pulse until the mixture resembles breadcrumbs.
3. With the motor running, slowly pour in the iced water and pulse until the mixture forms a ball.
4. Place the dough ball onto a floured bench and lightly knead.
5. Wrap and rest in the fridge for 30 minutes.

To assemble the pies

1. Roll the dough on your lightly floured workbench until it is 5mm thick. Using a small cereal bowl or something similar, cut out circles. Continue this process with the left-over dough.
2. Stir the curry powder through the roasted vegetables, then place a dessert spoon full of mixture on one side of each dough circle.
3. Brush the edges with water, then fold the circles in half and seal.
4. Brush the pockets with milk, then transfer to a baking tray and bake for 10-15 minutes at 180°C, then flip over and cook for another 10 minutes.

