

Pasties

- 1 **block** bought Puff pastry or Shortcrust pastry
- 1 egg for glazing

Filling:

- 200g / 8oz **cooked**, cold mashed or diced potato
- 1 onion, chopped and cooked
- 75g / 3oz grated cheese
- pinch herbs or chopped fresh parsley
- salt and pepper

Optional Fillings to add to above:

- 1 tablespoon sweetcorn
- 2 slices ham or **cooked** bacon, chopped,
- 2-3 mushrooms, chopped
- 1 hard boiled egg, chopped

Method

1. Heat oven Gas 6 / 200°C
2. Make the filling - mix onion with cold potato, grated cheese, other fillings if using, herbs and seasoning.
3. Roll out pastry to large rectangle approx. 30cm x45cm. Mark out and cut into 6 squares, or cut 6 circles using a saucepan lid or saucer. Roll scraps to make another.
4. Place a spoonful of filling onto one triangular half of each square, or into one half of each pastry circle. Brush edge of pastry with spare egg, fold over and pinch together to seal.
5. Place on a baking tray, glaze with egg and bake 15 – 20 mins until golden.

Alternative fillings:

- 250g 8oz **cooked**, cold, minced beef and onion (see Shepherd's Pie recipe) or Bolognese.
- Baked beans, with cooked bacon, onion and mushrooms
- Cooked veg, e.g. spinach and onion, cheese(cheddar or feta) and seasoning.



Name