

Vegetable Pasties

What you need:

200g Shortcrust Pastry

450g Mixed vegetables

2 tablespoons gravy



What you do - to make the pastry

What you need:

200g Plain Flour

100g Olive Oil Margarine

Pinch of Salt

4 tablespoons of water

1. Rub the butter into the flour until it resembles very coarse breadcrumbs.
2. Gradually add water to the dry ingredients and mix until the mixture starts to resemble a dough.

What you do - to make the Pasties

1. Roll out the pastry and form into round shapes
2. In a mixing bowl, add the vegetables and gravy mix together
3. Add some of the mixture to the round pastry shapes
4. Bring the edges together and press between finger and thumb along the seam to seal
5. Place in your foil tray and cook for 20 - 30 minutes at 200 degrees Celsius until golden brown