VEGETABLE AND CHEESE PASTIES

WHAT YOU NEED:

- 1 ½ cups S.R Flour
- 1 ½ cups Plain Flour
- ½ teaspoon salt
- 190gm (3/4 cup) margarine
- ½ cup water
- ½ teaspoon lemon juice
- 1 small leek or 3 spring onions
- ½ sweet potato
- 1 cup mixed frozen vegetables
- 1 tablespoon mixed herbs
- 2 teaspoons curry powder
- 1 cup grated tasty cheese

UTENSILS:

- Rolling pin
- Wooden spoon
- Metal bowls
- Sieve
- Peeler
- Grater
- Chopping board
- Cook's knife
- Measuring cups/spoons
- Baking trays

ALLERGIES/INTOLERANCES: A gluten free pastry will be provided, cheese will be omitted.

WHAT TO DO:

SHORTCRUST PASTRY

1. Sift Plain flour, S.R Flour and salt into large bowl. Add margarine and rub into flour.
2. Add water and lemon juice and mix until a soft dough forms. Set aside.

PASTIE FILLING

1. Peel sweet potato and cut into small dice. Chop leek/spring onion. Grate cheese.
2. Place all veg into bowl. Add mixed herbs, curry powder and cheese. Mix well.

ASSEMBLING THE PASTIES

1. Divide pastry into 8 equal pieces and knead each into a ball. Roll each piece out into a circle. Place filling mixture into the middle of each piece of pastry.
2. Join edges together over the top of the mixture. Pinch a small frill over join and shape pasties into a crescent shape.
3. Place on oven tray and pierce the top with a fork. Brush with milk.
4. Bake at 200º for 10 minutes and then at 180º for another 20-25 minutes, or until golden.

TO SET YOUR TABLE YOU WILL NEED:

A small plate, knife and fork, a glass.