Mini Pasties

Ingredients

3 sheets puff pastry
1 small Swede, grated
1 small carrot, grated
1 medium potato, grated
½ brown onion, finely chopped
1 Tablespoon fresh parsley, finely chopped
¼ cup cheese, grated
Salt and freshly ground pepper
1 egg

Method

Preheat oven to 200C.

Line 2 baking trays with baking paper.

Take pastry sheets from freezer, separate them and lay them on three chopping boards to thaw.

To a large mixing bowl add the grated vegetables, parsley and cheese. Season the mixture with salt and pepper and mix well.

Lightly beat the egg in a jug.

Cut the thawed pastry into small round shapes using an egg ring. (9 per sheet of pastry)

Remove excess pastry from around the circle shapes and discard.

Take one teaspoon of mixture and place in the centre of the pastry circle. Using a pastry brush, brush a little of the beaten egg around the edges of the pastry. Bring one side of the pastry over to cover the mixture and make a pasty shape. Gently push edges together.

Place the pasties on a baking tray. Brush the tops with a little more of the beaten egg.

Place in the preheated oven and cook for 20 minutes or until golden.

Cool slightly before serving.

Makes 27 mini pasties. Note for home, beef mince and frozen peas could be added to the mixture.