

Cheesy Potato Pasty

Makes 5

INGREDIENTS

For the pastry:

400g plain flour

170g unsalted **butter**, cut into cubes

1 tsp salt

1 **egg yolk**

140ml water

For the filling:

2 tbsp sunflower oil

1 tsp black **mustard seeds**

1 large onion, roughly chopped

1 green chilli, finely chopped

2 garlic cloves, finely chopped

3 medium sized potatoes, peeled and cut into small cubes

1 tsp salt

1 tsp turmeric powder

1 tsp chilli powder

1 tsp garam masala

20g fresh coriander leaves, finely chopped

100g **cheddar cheese**, grated

1 large **egg**, lightly beaten

ALLERGENS

HIGHLIGHTED IN BOLD



PREPARATION

Pre-heat the oven to CircoTherm 180° C. Line 2 baking trays with baking parchment.

In a bowl put the flour and butter and rub with your fingers until you get a breadcrumb texture. Add the salt and egg yolk and combine it well. Slowly add the water, little at a time until it comes together in a dough. Knead for a few seconds, then wrap it in cling film and let it rest in the fridge for 20-30 minutes.

To prepare the filling heat the oil in a pan and add the mustard seeds to it and once they start sizzling add the onions. Cook on low to medium heat for 5 minutes until lightly golden. Next add the garlic and chilli and cook for a few seconds. Then add the potatoes and the spices with 2 tbsp water, cover and cook for 20 minutes on low heat. Once the potatoes are soft and cooked add the coriander leaves and mix well. Transfer the potatoes to a bowl and let it cool. Now add the cheese and mix well.

Divide the dough into 4 equal parts and roll it into a circle. Take a dinner plate roughly 8 to 9 inches and cut the dough into a circle. Place 1/5 th of the filling into the centre of the circle. Brush the egg around the edges and pinch it together. Brush the egg all over the pastry and bake for 35-40 minutes until golden and crispy. Gather all the offcuts of the pastry and make the 5th pasty. You can enjoy them piping hot or at room temperature. They are perfect for picnics and packed lunches.