

## MINI CORNISH PASTIES

<i>Ingredients</i>	<i>Equipment</i>
½ Brown Onion	Vegetable Peeler
2 Cloves Garlic	Chopping Boards
250 Grams Minced Beef	Knives
1 Small Potato	Measuring Spoons
1 Small Carrot	Wooden Spoon
1 Beef Stock Cube	Mixing Bowls
1 Tablespoon Worcestershire Sauce	Pastry Brush
1 Tablespoon Tomato Sauce	Whisk
Salt & Pepper to Taste	Lined Baking Trays
4 Sheets Puff Pastry	Fry pan
1 Egg	
Oil for Frying	

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. Peel and finely dice half an onion
4. Peel and crush the garlic
5. Peel and dice the potato
6. Peel and dice the carrot
7. Heat the oil in the frypan add the onion and cook, stirring until softened.
8. Add the mince and garlic, cook stirring until the meat is browned.
9. Add the diced potato, carrot and stock cube and cook until the vegetables are just tender.

10. Add the Worcestershire and tomato sauce, salt and pepper.
11. Cook stirring for approximately 2 minutes.
12. Remove from heat.
13. Cut each sheet of pastry into 4 equal parts.
14. Crack the egg in a small bowl and whisk.
15. Spoon 1 Tablespoon of the mince mixture onto each pastry square.
16. Bring the pastry together. Pinch the edges to seal.
17. Place pastries on baking tray, brush with the egg and bake for 20-25 minutes or until golden.