

Cornish Pasty Large



Ingredients & Prep

250 g strong white bread flour

110 ml cold water

65 g shredded beef suet

25 g butter

2 tsp onion granules

1/2 tsp salt

1 egg beaten

Filling

175 g beef sliced into thin strips 3 cm long

125 g waxy potatoes cut into small cubes

100 g swede cut into small cubes

90 g onions chopped

25 g butter melted

1/2 beef stock cube

1/2 tsp freshly ground black pepper

Suggestion & Tips

Best eaten warm from the oven.

Recipe By FoodieBook

Ref: 497

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Meat

No of Portions: 2

Method

Step 1 - Place the flour, salt, butter & suet into a food processor, blitz to a crumb consistency, to break up the suet.

Step 2 - Tip pastry crumb into a bowl then add the water & mix into a pastry dough then form into a ball, allow to rest for 30 mins in the fridge.

Step 3 - Cut & divide to the number of pasties required then form them into a ball with a rolling pin roll out in to circles 20 cm round on a floured worktop .

Step 4 - Pre-heat oven to 160°C

Step 5 - Make the filling, first crumble the beef stock cube into powder & mixing it with the melted butter, then add the rest of the ingredients into a bowl, add the butter stock in & mix all together.

Step 6 - Divide the filling mixture to the number of pastry circles, place in the middle then with the beaten egg brush all around the edge, then fold over circle in half to form a half circle, press the edges together & crimp to form the classic pasty shape.

Step 7 - Place pasties on a floured baking sheet & brush beaten egg wash on with a pastry brush, bake for 45 mins or until golden brown.