



Huntly Primary School Food Tech



Mini Mince Pies

Serves - 2 Prep time - 30 Minutes Total Time - 50 Minutes

Ingredients

1 potato
½ onion
200grams mince
½ cup peas
½ carrot
½ packet onion soup (16 grams)
1 Tbsp tomato sauce
1 cup water
Salt and pepper
2 sheet of puff pastry

Method

1. Turn the oven on to bake at 200 degrees.
2. Peel and dice the potato
3. Cook potato in boiling water.
4. Dice the half onion.
5. Dice the carrot.
6. Saute onion in a frying pan, add mince and cook until brown.
7. Add the water, sauce, carrots, peas and soup mix. Cook for 3 minutes.
8. Drain the potato
9. Add cooked potato (leave potato cubed.)
10. Cut 4 circles of pastry and place in a large muffin tin sprayed with oil.
11. Divide mixture evenly between 4 pies.
12. Cut 4 smaller pastry circles and pinch on top of pies.
13. Paint the tops with milk.
14. Bake for 20 minutes at 200 degrees.

Substitutes

Gluten free pastry

Chicken mince instead of beef mince and change the onion soup to chicken soup.

Quorn vegetarian soya mince

Equipment

Chopping board.
Vegetable knife.
Small saucepan
Frying pan
Pastry cutter
Large muffin tray
Small brush.

