

YEAR 5 SPRING TERM CHEESE & VEGETABLE PASTIES Makes 6

Equipment

2 baking sheets, greased
grater
vegetable knife
saucepan
colander
rolling pin
spoon
pastry brush

Ingredients

Pastry - 450g plain flour

200g butter, cubed

75g cheddar cheese,grated

Filling - 75g cheddar cheese, cut into ½ cm cubes

1 leek, thinly sliced

1 carrot, diced

1 potato, peeled and diced

1 tablespoon chopped parsley

1 egg, beaten

Method

1. Preheat the oven to 200°C/gas 6.
2. Sift the flour into a bowl. Add the butter and rub in until the mixture looks like breadcrumbs. Add the grated cheese into the mix then add 2-4tbsp water to give a sticky dough. Cover and chill for 10 mins.
3. Prepare all the vegetables and simmer for 10 mins until just tender. Drain and cool.
4. Meanwhile roll the pastry on a lightly floured board into a large rectangle. Using a 15cm saucer as a template, cut out 6 circles.
5. Mix the cubed cheese and chopped herbs into the veg mixture. Divide between the six pastry circles. Leaving room around the edge. Brush the edges with beaten egg, then fold the pastry over to give a half moon shape. Seal the edges well, crimping together.
6. Carefully place on the baking sheets and brush with more beaten egg.
7. Bake for 25-30 mins until golden brown.