



Sunday Roast Pasties

She Who Bakes combines the Cornish Pasty recipe with the best flavours of a comforting Sunday roast.

 Prep time 45 minutes  Cooking time 30 minutes  Servings 4 portions  Difficulty Medium

Ingredients

For the pastry

- ✓ 550g plain flour
- ✓ 200g Stork margarine (original tub)
- ✓ 1 tsp salt
- ✓ 6 tbsps cold water
- ✓ 1 egg, lightly beaten

For the filling

- ✓ 200g roast chicken slices, cut into small cubes
- ✓ 100g stuffing
- ✓ 100g tinned new potatoes
- ✓ 50g tinned peas
- ✓ 50g tinned sliced carrots
- ✓ 150ml chicken gravy
- ✓ salt & pepper to taste

Instructions

how_make

- 1 To make the pastry, crumble together the flour, salt and the Stork margarine in a bowl by hand until it resembles breadcrumbs.
- 2 Add in the cold water one tablespoon at a time until it forms a dough.
- 3 Wrap this in cling film and chill for an hour.
- 4 To make the filling, mix together all of the ingredients.
- 5 Pre-heat the fan oven to 180C/gas mark 3 and roll out the pastry and cut into discs using a small plate as a guide.
- 6 Put a large tablespoon of filling just below the middle of the disc.
- 7 Use a pastry brush to spread a little egg around the edge and pull the pastry over and seal shut.
- 8 use a fork to create the crimp pattern around the edge. Pierce with a knife to let the steam out and brush with the beaten egg.
- 9 Bake for 30 minutes – these are best enjoyed hot so serve straight from the oven or heat up in the microwave before eating.