

Gbejna & vegetable hand pies



aroma
KITCHEN

INGREDIENTS

FOR THE PASTRY

500g wholemeal flour
200g cold butter
Zest of a lemon
Cold water
1 Le Naturelle egg

FOR THE FILLING

2 fresh white gbejniet
100g ricotta cheese
1 large onion, slow cooked till caramelized
1 cup Emborg mixed vegetables
2 Le Naturelle eggs + 1 beaten egg for egg wash
100g grated parmesan
2 chopped garlic cloves
Chopped parsley
Sesame seeds



METHOD

- 1 For the pastry, rub the flour, salt, zest and butter together until they resemble fine crumbs.
- 2 Knead lightly with the beaten egg and enough water into a soft dough.
- 3 For the filling, put the gbejna in a mixing bowl and smash with a fork. Blend in the remaining ingredients.
- 4 Roll the dough onto a lightly dusted surface into a ½ cm thick dough.
- 5 Cut into discs according to your desired size. Brush the edge with the egg and place a spoon full of gbejna mixture in the centre, fold into a halve moon shape.
- 6 Pinch edge with the fork, transfer onto a baking tray, lined with non-stick paper, brush with the remaining egg, sprinkle with sesame seeds and bake till golden brown.