



STEAK PASTIES

Serves
4

Prep
5-10 minutes

Cook
8-12 minutes

Ingredients

1 packet of puff pastry, pre rolled
Enough beef stew to fill 4 pastries (approx. 2 large tbsp. per pasty)

Method

On a lightly floured surface roll out the pastry to approx. ½ cm thick, then cut the rolled out pastry in half to make 2 individual rectangles

Attach the sandwich toastie plates into the 3 in 1 sandwich toastie maker, and lay 1 rectangle of pastry on top of the bottom plate, pressing it down lightly into the moulds. Spoon 2 large tbsp of the beef stew mixture into each mould. Lay the remaining rectangle of pastry on the top of the beef stew

Close the lid of the sandwich maker, and leave to cook for 8-12 minutes or until golden brown