

AUNTY EMILY'S CURRIED MINCE PIES

Delicious curried mince pies from Aunty Emily from DURBS Magazine (durbsmag.co.za)

Ingredients:

- 250-300gm lean beef mince
- 1 roll Today Puff Pastry (or your brand of puff pastry)
- 1 teaspoon salt
- 2 heaped teaspoons medium curry mix (Rajah)
- 1 chopped potato
- 1 chopped onion
- 3 cloves of garlic peeled and crushed
- 1 teaspoon fresh ground ginger root
- ½ teaspoon ground coriander
- ½ teaspoon cumin powder
- 1 teaspoon apricot jam
- Little oil for frying
- Eggwash (1 egg beaten in ¼ cup water)

Method:

- 1) Allow pastry to thaw thoroughly before use
- 2) Fry mince over hot heat till browned
- 3) Add spices, curry powder and salt and fry for a little while
- 4) Add chopped vegetables
- 5) Add ½ cup water
- 6) Boil until mixture is just moist (about 10 minutes)
- 7) Fill pie disks or use a muffin pan (Butter pan and dishes first)
- 8) Spoon in meat filling and cover pies and seal edges
- 9) Paint with egg wash
- 10) Bake at 220 degrees celcius for about 20 min or until golden brown

*** NOTE the filling is also delicious as a sausage roll or in a roti ***

LOVE HANLIE

xxxOxxx

