

# Cornish Pasties

Serves: 36 tastings



**From the garden:** Yacon & spring onion

## Equipment:

- Large bowl x 1
- Wooden spoon x 1
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Baking trays x 3
- Baking paper
- 5 x red ramekin

## Ingredients:

500g beef mince  
1 carrot (skin-on, chopped)  
3 potatoes (skin-on, chopped)  
1 yacon (skin-off, chopped)  
1 spring onion (chopped)  
2 cloves of garlic (finely chopped)  
½ cup water  
3 tablespoons plain flour  
2 teaspoons salt  
10 grinds of pepper

9 sheets shortcrust pastry (thawed)

2 tablespoons tomato sauce in each red ramekin for serving.

## Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix everything except pastry in a large bowl.
4. Cut each pastry into 4 squares.
5. Fill each square with 2 tablespoons full of mince mixture.
6. Bring 2 opposite corners together to form a triangle, pinch edges to seal, shape into half moon shape and form frills.
7. Place on lined baking trays and bake for 25 minutes, or until cooked through.
8. Divide and serve into 5 serving plates with tomato sauce.