



MILLENNIUM
HOTELS AND RESORTS



INGREDIENTS

MAKES 8




Pastry Crust

- 2 cups all purpose flour
- 2 pinches salt
- 110g cold butter cubed (or half lard, half butter)
- 2 to 3 tablespoons cold water

Filling

- 1 cup rump steak cubed small
- 2 cup diced potato, kumara, peas and carrots
- ½ cup onion finely chopped
- Salt to taste
- Freshly ground black pepper, to taste then add some more
- 1 large egg (lightly beaten)

Chefs Home Tips

-  You can substitute the steak for lamb, chicken or even mince or cold leftover meat.
-  Make sure all the filling pieces are small and roughly the same size so they cook evenly.
-  Buy the pastry, roll it yourself or swap out for flaky pastry - just don't overwork it and keep it cool. Roll and handle as little as possible as overworking can produce tough and unpleasant results

GREAT KIWI PASTIES

Chef has taken their traditional family Cornish Pasty recipe, given it a twist and created for you 'Great Kiwi Pasties' – a delicious rich pastry crust stuffed full of steak, potato, kumara, peas, carrots and onion. Delicious hot or cold, full size or mini size for all the family to enjoy.

Pastry Crust by Hand

Shift flour and salt into a bowl. Add cubed butter and rub with fingers until the mixture resembles fine breadcrumbs, working as quickly as possible to prevent the dough from becoming warm.

Add 2 tablespoons of cold water to the mixture and, using a cold knife, stir until the dough binds tighter, adding more cold water a teaspoon at a time if the mixture is too dry.

Wrap the dough and chill for a minimum of 15 minutes in the fridge or up to 30 minutes.

Pastry Crust with a Food Processor

Pulse all the ingredients until the mixture resembles breadcrumbs. Add water slowly, until the dough comes together in a ball. Wrap and chill for a minimum of 15 minutes in the fridge or up to 30 minutes.

Filling

While the dough is resting, preheat the oven to 200°C. In a large mixing bowl, add all the filling, (except the egg), and mix. Season well with salt and pepper. Then add more pepper.

Divide the pastry into 8 equal pieces and roll each into rounds the size of a side plate (about 15cm). Divide filling evenly across the pastries placing on one half of the circle and top with a knob of butter.

Fold pastry in half, crimp edges, and brush with egg. Place the pasties on a greased baking sheet and bake in a hot oven for 35 minutes or until golden brown. Serve hot or cold and enjoy.