golden curry puff

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 ready to bake pastry sheet, cut into squares
- 2 potatos, chopped into small pieces
- 1 tbsp curry powder
- 200g minced pork
- 1 onion, minced
- 2 tsp frying oil

Instructions

1. place potatos in boiled water, boil for 10 mins
2. fry 2 tsp oil in a deep pan, when it's turning brown, add minced pork
3. add potatos to the meat mix, add 1 tbsp curry powder or chili powder if desired, mix well
4. set aside to cool
5. pre-heat oven to 200
6. place cooled pork/potato mix in the middle of the pastry, press the corners together using a fork
7. gently slice the curry puff with a knife- this is for air to escape during baking
8. oven bake for 15-20 mins