



# Turkey Party Puff Pastries

NIBBLEDISH CONTRIBUTOR

## Ingredients

Makes about 15 bite-sized pastries:

50g lean minced turkey  
Small handful dried cranberries  
2 new potatoes, peeled and diced  
Half a parsnip, diced  
1 tiny carrot, diced  
1 shallot, chopped  
50ml hot stock

250g puff pastry  
1 egg, beaten

## Instructions

Chop everything as small as you can!

- 1) Fry the onion and potatoes for a few minutes.
- 2) Add the turkey, followed by the rest of the veg.
- 3) Pour in the stock and leave to simmer for a few minutes.
- 4) Preheat the oven to 200 degrees C.
- 5) Roll out your pastry and stamp out some shapes.
- 6) Glaze with beaten egg and add a bit of filling to the centre of each pastry.
- 7) Stick in the oven for about 15 minutes.