



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.
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