Fruity Meaty Pies

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 10 muffin-sized pies:

350g diced turkey
1 tbsp honey
1 tbsp soy sauce
1 tsp groundnut oil
5 unsmoked bacon rashers, chopped
100g grated cheddar
1 pear, peeled and diced
1 tsp thyme
1 tsp sage
1 beaten egg

1 cooking apple, peeled, cored and chopped
1 tbsp brown sugar
Juice of half a lemon
OR
5-6 tbsp apple puree

500g shortcrust pastry

Instructions

If you're using premade apple puree, skip straight to step 2.

1. Add the apple and sugar to a pan with enough water tp partly cover the apples.

Bring to the boil, then leave to simmer, mashing down every now and again. You might need to add more water to prevent it from drying out. Squeeze in the lemon juice and mix until you have a puree texture.

2. Meanwhile, leave the turkey to marinade in the honey, soy sauce and oil for about 15 minutes.
3. Fry the turkey to brown, adding in the bacon after a few minutes.
4. Take off the heat and mix in the cheese, apple, pear and herbs.
5. Roll out 2/3 of the pastry and cut 10 circles to line a greased muffin tray.
6. Spoon in the pie filling. Roll out the remaining pastry to cut 10 smaller circles to create pie lids. Press to the rims with a little water, then brush with the beaten egg.
7. Bake at 200 degrees C for about half an hour.