



Sunshine Pies

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 12-15:

- 125g lean minced beef
- 1 small pepper, finely diced
- 1 small carrot, grated
- 2 tbsp peas (frozen ones are fine!)
- 1 tbsp red onion, finely diced
- 3 tsp ground cinnamon
- 2 tsp coriander, finely chopped
- 1 tsp ginger, grated
- 1 tbsp olive oil
- 300g plain flour
- 150g cold butter, diced
- 2 tsp turmeric
- Some ice cold water
- 1 egg, beaten

Instructions

1. Sift the flour into a large bowl with the turmeric. Rub in the butter to a breadcrumb texture.
 2. Add a bit of cold water to the mixture and start to knead together, adding a
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tablespoon of water at a time until you can bring it together into a dough. Wrap and chill for 30 minutes.

3. Meanwhile, mix the spices together with the oil and beef. Set aside to marinate for 15 mins if desired.
4. Fry the spiced beef in a pan to brown. Add the onion, pepper, carrot and peas, frying well for about 5 minutes. Take off the heat and allow to cool completely if possible.
5. Roll out the pastry thinly onto a floured surface. Use a 3" round cutter to cut out 30 circles (or any even amount you can manage).
6. Spoon a couple of teaspoons of filling into the middle of a circle. Brush the edge with yolk, then top with another circle. Use a fork to crimp the edges together, then a skewer to pierce the top to create a smiley face! Repeat with the remaining circles.
7. Place on a baking tray and bake at 200 degrees C for 15-20 minutes until sunny and crisp!