Posted on 30 September 2012

by ewfood

Recipe: Octopus Crawly Pies



Ingredients

Your favourite pot pie recipe
2 packets of puff pastry
4 oven proof ramekins and plates
Servings
4
Person

Preparation

1. Preheat the oven to 160°C
2. Spoon the pot pie mixture into the ramekins
3. Cut the puff pastry in diagonal long triangles, cut it width ways
4. Ensure that you have 4 puff pastry lids for each pie
5. To assemble place the lids on top of each pot pie
6. Position 8 of the strips evenly from inside the ramekin until they drape out onto the plate so that the pot pie looks like an octopus
7. Trim the pastry so that the tentacles don't touch the lids but just drape from the inside out
8. Bake them in the oven until the puff pastry is golden brown
9. Decorate with olive eyes.

Cooks Note

Serves 4