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*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