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by Liz Robb

Mini Cornish Pasties



Ingredients

300g plain flour plus a heaped teaspoonful
Salt
Cayenne pepper
150g soft margarine
2 large eggs
Cold water
1 small white onion
Half or less of a small swede
1 small potato
230g lean steak
1 tablespoon of olive oil
Black pepper
200-250ml good beef stock

Servings
13
Person

Preparation

1. Sift the flour into a large bowl then stir in a pinch of salt and a pinch of cayenne pepper. Cut the soft margarine into small pieces, add to the flour and then rub between your fingers until it resembles fine breadcrumbs.
2. Beat one egg in a small bowl and add to the mixture, stirring it in with a knife. Bring it together with your hands to make a soft dough; add a little cold water if necessary. Wrap in clingfilm and chill in the fridge for 20-30 minutes.
3. Peel and finely chop the onion, peel the swede and potato and dice very finely.
4. Preheat the oven to 200 degrees, 180 degrees fan oven.
5. Flatten the steak and cut into very fine dice. Heat the olive oil in a saucepan and brown the steak, stirring occasionally, for 3 or 4 minutes.
6. Add the chopped vegetables to the steak and then saute and stir for 5 minutes over a low heat. Season with salt and lots of black pepper.

7 To complete the filling, sprinkle in a heaped teaspoonful of plain flour and then stir in 200ml of hot beef stock and simmer gently for 2-3 minutes. Add a little more stock if needed; it should be moist but not runny. Remove from the heat.

8 Cut the pastry into half or thirds and roll out one piece fairly thinly on a lightly floured surface. Cut out rounds using a 8cm cutter or metal ring. Repeat with each piece of pastry.

9 Place just a small amount of filling into the middle of each round, moisten the edge of the pastry with cold water and then fold over the pastry, sealing the edges firmly together. Crimp the edges using your fingers.

10 Beat an egg in a small bowl then glaze each tiny pasty with egg using a pastry brush. Line baking trays with baking parchment, place the pasties on it and then bake for 15-20 minutes, until cooked through and golden brown. Best served hot.

Cooks Note

There's nothing quite so good as a real hot Cornish pasty, fresh from the oven, eaten by the sea in Cornwall! However, these tasty little morsels, enough for a couple of bites, are great for sharing, making 25-30 mini pasties, and do give just a flavour of the real thing. They can be a bit fiddly to assemble but are easy enough to make otherwise, with a few very simple ingredients.
The pastry should really be made with lard, or a mixture of lard and butter, but using soft margarine made quite a good alternative pastry I think.
Skirt steak is the traditional type of meat used but I used lean braising steak instead.