



SHOPPING LIST

340g Minced Beef	85g Diced Swede
85g Diced Onions	85g Frozen Peas
1 tsp Beef Bouillon	55g Frozen Sweetcorn
1 tsp Tomato Puree	Seasoning to taste
600ml Boiling Water	20g Plain Flour
115g Diced Carrots	20g Gravy Mix

Shortcrust Pastry

340g Plain Flour	30ml Water
85g Margarine	Egg to Glaze
85g Shortening	

MINCED BEEF & VEGETABLE PIE

- **Prepare the vegetables.**
- Sweat off the **onions and beef in a saucepan** with no additional fat until cooked.
- Add the **carrots and swede**, season.
- Add the **peas, sweetcorn, boiling water, bouillon and puree** bring to the boil, cover with a lid and **simmer for 30-40 minutes**. Mix the gravy and flour to a paste and add to the mix. **Simmer until thickened**.
- Check consistency, taste and if necessary season.
- **Mix flour, margarine and shortening** together to a breadcrumb texture. **Slowly add water** until pastry texture is reached.
- **Roll out pastry** then cut out **10-15 circles** to make the parcels. **Fill** the circles with meat mixture, then **fold over edges** to seal the parcel.
- **Bake** at Gas Mark 6/400°F/200°C for approximately 25-30 minutes until golden brown.