

Potato & Bacon Pasties

INGREDIENTS

250g potatoes, peeled and diced
1 onion, finely chopped
250g grated cheese
2x sheets puff pastry
4 rashers bacon
1 pinch salt
1 egg, for glazing
Flour, for rolling
1 Tbsp olive oil salt and pepper



METHOD

Preheat oven to 220°C. Half fill a pan with water and bring to the boil. Add the potato and a pinch of salt and bring back to the boil.

Par-boil the potato for 5-7 minutes and then drain it. Heat the oil and gently fry the onion and bacon for 2 minutes, to soften the onion. Leave with potato to cool.

Place pastry sheets onto a lightly floured surface. Cut into quarters (squares).

Put the cooled potato, onion and bacon into a bowl and add the cheese. Mix them all together with a metal spoon and season with salt and pepper.

Beat the egg lightly with a fork. Brush the edges of each pastry square with the beaten egg. This will help the pastry to stick together.

Place some of the cheese and potato mixture in the centre of each pastry square. Bring one corner to the opposite corner to enclose the filling.

Gently crimp the edges by pinching the pastry in opposite directions. Glaze the pasties with beaten egg and bake for 20 minutes or until golden.