

christmas savoury pies



method

Heat the oven to 200oC or 180oC fan.

Brush a muffin tin with melted butter and set aside.

In a saucepan, fry the shallots, garlic and spouts in the butter for about 5 minutes until soft.

Add in the spinach and cook until completely wilted.

Stir the corn flour into the mix and combine. The mixture will start to look very dry and will “clump” together, this is how it should be.

Take the pan off the heat and slowly add in the milk. Return to the heat and stir in cheese until the sauce is very thick. Add more milk if too thick but should be “gloopy”

Remove from heat and allow to cool for 10 minutes.

Roll out the pastry using a round shaped pastry cutter and cut out 24 circles.

Fill the 12 muffin tins with 12 of the pastry shapes to form the bottom of the pie.

Take a teaspoon of the mixture and spoon into each muffin tin until it is $\frac{3}{4}$ full of the mixture.

Place half a teaspoon of cranberry sauce onto the top and cover with a slice of mozzarella.

Top each pie with a pastry lid and press down around to seal in the mixture. Egg wash each pie and make a small hole in the top of each with a knife.

Cook for 10–12 minutes until golden brown.

ingredients

Shop bought All Butter Puff Pastry

50g of unsalted butter

1 shallot – chopped finely

2 gloves of garlic – crushed

5 raw brussels sprouts sliced finely

A large handful of spinach

Cranberry sauce

2 tablespoons corn flour

100ml of milk

50g mature cheddar

Mozzarella, sliced

nutrition

Milk and cheese contain calcium which is vital for keeping our bones and teeth strong.

Use dairy free alternatives if required.