Curried Potato Mini Pasties

6 small pasties · Active 30 min · Total 1 hr 40 min

Skills: Intermediate

Ingredients

- 1 medium potato, peeled and cut into small dice (200 g)
- 3/4 cup frozen peas (110 g)
- 1 teaspoon neutral oil (5 ml)
- 1/2 small onion, finely chopped (50 g)
- 1 teaspoon curry powder
- 1/4 teaspoon fine salt
- 1 teaspoon lemon juice (5 ml)
- 1 sheet ready-made shortcrust pastry (about 11 oz/320 g), made with wheat and butter
- 1 tablespoon all-purpose flour for rolling
- 1 egg, beaten, for brushing

Set out

Conventional oven, Saucepan, Skillet, Rolling pin, Rimmed baking tray, Pastry brush

Allergens

Wheat, Milk, Egg. Check labels and substitutions.

Make it

1. Boil potato in a saucepan of water for 7–9 minutes until tender. Add peas for the last 2 minutes, then drain very well.

2. Heat oil in the skillet over medium heat. Cook onion for 5 minutes. Add curry powder for 30 seconds, then fold in potato, peas and salt, crushing a few potato pieces. Add lemon juice and cool promptly in a shallow container.

3. Heat the oven to 400°F/200°C. Roll pastry on the lightly floured surface to about 1/8 inch thick and cut six 5-inch circles, rerolling scraps once if needed.

4. Divide cooled filling among the circles, leaving a 1/2-inch border. Brush edges lightly with water, fold over, press and crimp. Put on the tray, cut a small steam vent in each and brush with beaten egg.

5. Bake for 22–25 minutes until golden with cooked bases and the filling reaches 165°F/74°C. Cool on a rack before refrigerating or serving.

One pasty is a snack, two can anchor a meal

Pack with a separate chilled vegetable or fruit component if using the pasties as lunch. A rigid box protects the crust; wrapping them tightly while warm traps steam and softens it before the journey starts.

Timing

Total includes an estimated 30 minutes to cool the filling before pastry assembly; wait until it is cool enough not to soften the dough.

A useful detail

Chill soft pastry briefly before filling if the room is warm. Do not keep adding flour until the dough becomes dry and tough.

Keep it well

Refrigerate within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days, or freeze cooled pasties for up to 2 months. Carry cold with cold sources. Reheat to 165°F/74°C if serving hot.