Potato and Sauerkraut Hand Pies

12 baked half-moon pies, about 5 1/2 in/14 cm wide before folding; 1 pie per buffet portion | Active 65 min | Cook 50 min | Total 155 min (warm service) | Cold-travel planning: 275 min; follow the stated cooling endpoint and finishing route.

Ingredients

- 2 1/2 cups (300 g) all-purpose flour, plus 2 tbsp (16 g) for rolling
- 7 tbsp (100 g) cold unsalted butter, diced
- 1/2 tsp (3 g) fine salt for pastry
- 1 large egg, 50 g without shell
- 1/3 cup (80 ml) cold water
- 1 lb (450 g) potatoes, peeled and cut into 3/4 in/2 cm pieces, prepared weight
- 1 medium onion, finely diced, 150 g prepared weight
- 1 tbsp (15 ml/14 g) olive oil
- 9 oz (250 g) commercially prepared ready-to-eat sauerkraut, drained and squeezed weight, chopped
- 1/2 tsp (1 g) caraway seeds
- 1/4 tsp (0.5 g) black pepper
- 1 tbsp (15 ml) milk for brushing
- 2 tsp (10 ml) potable water for dampening pastry edges

Set out

Oven, Two baking sheets, each about 15×11 in/38×28 cm or larger, Parchment paper, Mixing bowl, Rolling pin, 14 cm/5 1/2 in template or plate and knife, Saucepan, Colander, Skillet, Potato masher, Fork, Pastry brush, Food thermometer, Wire rack, Cooler and shallow boxes, Clean shallow plate for cooling filling

Allergens

Wheat, Milk, Egg. Check labels and substitutions.

Make it

1. Rub the butter into the 300 g flour and pastry salt until coarse crumbs remain. Mix in the egg and 80 ml cold water to form a dough. Divide into two flat discs, cover and refrigerate 30 minutes. Do not taste raw dough.

2. Cover the potato pieces with water in the saucepan, bring to a boil and simmer 12-15 minutes until fully tender. Drain thoroughly and roughly mash. Meanwhile cook the onion in the oil over medium heat for 8-10 minutes until soft. Add the sauerkraut, caraway and pepper and cook 4 minutes until hot and dry. Mix with the potato. Spread shallowly on a clean plate and cool 20 minutes. Divide into 12 equal portions.

3. Heat the oven to 400°F (200°C). Line both sheets. Roll the chilled dough on the measured rolling flour to 1/8 in/2-3 mm thick. Cut twelve 5 1/2 in/14 cm circles, gathering and rerolling scraps once. Keep any waiting dough cold. Place one filling portion on half of each circle, leaving a 1/2 in/1.5 cm border.

4. Dampen the borders lightly using the measured 2 tsp water across all twelve pies, fold over and press firmly with a fork. Put six pies on each sheet with at least 1 in/2.5 cm between them. Brush all tops with the measured milk and cut one small vent in each. Bake 25-30 minutes, rotating and swapping sheets halfway, until golden, the pastry is cooked through and filling centers reach 165°F (74°C).

5. Rest on the sheets 5 minutes, then transfer to a rack for 10 minutes before serving or cooling for transport.

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Bring it

Chill the baked pies and pack in a single layer or separated cold layers in a cooler at 40°F (4°C) or below. Keep the vented tops facing up. During packing, travel and display, keep cold food at 40°F (4°C) or below and hot food at 140°F (60°C) or above. Allow no more than 2 hours combined outside those controls, or 1 hour above 90°F (32°C). Discard food beyond that limit.

Finish at the gathering

They can be served fully cooked and cold with no host equipment. For a hot option, reserve a 350°F (180°C) oven and 15-25 minutes to reach a 165°F (74°C) center. Serve with napkins and small plates; no extra sauce is required.

Make it yours

Take the pies to a winter shared supper or use them for a family birthday lunch. A plain label naming potato, sauerkraut, egg and dairy is more useful than presenting the pies as an authentic holiday food.

Ingredient labels

Check commercial sauerkraut for mustard or other added ingredients. No religious dietary certification is implied.

A useful detail

The 155-minute total includes making and chilling pastry, cooking and cooling filling, rolling and crimping twelve pies, baking and rack settling. Dough chilling overlaps filling preparation. The separate 10 ml sealing water is used sparingly across all twelve edges, not added to the filling. The displayed 155-minute total is for warm service. For the chilled Bring it route, plan a further 90-120 minutes of refrigerator chilling after the stated initial cooling, about 275 minutes overall before cold transport. Use shallow portions and check that all perishable components are at 40°F (4°C) or below; a clock alone does not establish that endpoint, and actual cooling may take longer.

Another way

Use 250 g drained commercial red-cabbage sauerkraut in place of the plain product; check that it is ready to eat and follow its opened-storage label.

Replace caraway with 1 tsp (2 g) smoked paprika in the filling.

Keep it well

Refrigerate cooled pies at 40°F (4°C) or below for up to 3 days, within the sauerkraut label’s opened-storage period. Reheat at 350°F (180°C) until centers reach 165°F (74°C), about 15-25 minutes depending on size and starting temperature. Freeze cooled pies for up to 1 month for quality; thaw in the refrigerator. Respect the combined travel-and-display limit in “Bring it.”