



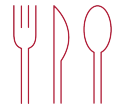
Mini Meat Pies



DIFFICULTY: MEDIUM



PREPARATION TIME: 1 HOUR COOKING TIME: 25 MINUTES



SERVES: 8 - 12

Ingredients

1 kg beef sausage mince
50 ml light olive oil
5 cloves garlic
¼ bunch thyme
2 x 10 sprig rosemary
2 tbsp cumin
2 tsp paprika
1 tsp cinnamon
500 ml beef stock
3 tbsp cornflour
4 sheets puff pastry
Salt and pepper to taste
1 egg

Method

Place a medium size pot on level 9 gas or induction and add the oil. When you see a little smoke coming off the oil, add the beef. Use a potato masher or a spoon to break down the beef then add the garlic, thyme, rosemary, cumin, paprika and cinnamon, and fry for 10 minutes or until the beef has started to brown. Add the beef stock and cornflour together and bring to the boil, then drop down and simmer for a further 10 minutes on level 6 before setting aside to cool.

Using mini pie tins or a muffin tray cut one large circle of puff pastry and one smaller one. Press the larger one into the base of the tin with a lip overhanging. Add the cooled pie mix until it is just under the top of the tin or tray and repeat until all are done. Beat the egg and brush around the edge of each pie then place the lid on each one. Use a fork and press around the edges to stick the two pieces of puff pastry together, then brush the top sheet with more egg.

Place the pie tins onto a universal tray on level 1 of the oven and set to [CircoTherm Intensive](#) at 200° for 30 minutes, or until golden brown. Serve immediately.



Notes