



East West Bake Cooking Show
MINI MEAT PIES
Chef Brian Mellor

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Episode 3 – Mini Meat Pies
by **Chef Brian Mellor**

Serves 2

Ingredients

4 Serve Pastry hot water EWB 300 G Beef mince premium
1 Spg Herb thyme fresh
0.5 Tbsp Herb rosemary
0.25 Tsp Nutmeg freshly ground
1 Ea Seasoning (salt & pepper), Ground white pepper 1 Ea Egg yolks

Preheat the oven to 180C/350F/gas 4.

Pick the thyme & rosemary from the stalks & chop.

Combine with the beef with the herbs & nutmeg, season well with salt and freshly ground black pepper.

Roll the hot water paste out flat, cut into rounds then press the dough into a pie tin or other mould, saving enough for the lid.

Spoon the meat mixture into the pastry-lined pie tin.

Roll out the remaining pastry so that it's slightly larger than the tin all round.

Brush a little of the beaten egg yolk around the rim off the pie then place the pastry on top of the meat mixture and press down the edges to seal. Brush the top with the remaining egg yolk.

Cut a small hole in the top of the pastry and transfer into the oven for 30 to 40 minutes or until the pastry is golden-brown and the meat is completely cooked through.

Remove from the oven and allow to cool in the tin to serve, turn the pie out of the tin.

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