

Potato, Goat's Cheese & Spring Onion Pies



Makes 12 Prep 15 mins

Cooking 30 mins

Easy

Ingredients

350g waxy potatoes, such as new or Charlotte
250g soft goat's cheese
4 spring onions, thinly sliced
1 tbsp chopped oregano leaves
1/2 small bunch of parsley, finely chopped
2 all-butter puff pastry sheets
1 egg, beaten
2 tsp nigella seeds
Peach chutney, to serve

Easily halved!

1. Boil the potatoes in salted water for 15 mins or until tender. Drain and cool.
2. Heat the oven to 200 C/ Fan 180C/ Gas 6 and line 2 large baking trays with baking paper. Slice the potatoes in half lengthways and then into half-moon slices.
3. In a large bowl, mash together the goat's cheese, spring onions, oregano and some seasoning before adding the potato slices and parsley, and mixing well. Divide the mixture into 12 equal portions.
4. Divide each pastry sheet into 6 equal squares. Put a portion of the mixture into the centre of each and gather the pastry, bringing each corner to the top of the filling, pinching gently to seal. Brush each with beaten egg, scatter with nigella seeds and bake for 25 to 30 mins or until golden brown. Serve with peach chutney.