

Winter Vegetables & Goat's Cheese Pasties



Serves 5 Prep 25 mins

Cooking 45 mins

Easy

Ingredients

500g puff pastry
20g butter, plus a little extra
1/2 onion, finely chopped
1/4 of a medium swede, finely chopped
1 carrot, finely chopped
2 small potatoes, finely chopped
1/4 pack parsley, finely chopped
100g hard goat's cheese, grated
1 egg, beaten

1. Melt 20g butter in a pan over a low heat. Add the onion, swede, carrots and a pinch of seasoning, and cook gently for 10 mins. Add the potatoes, cover and cook gently until the veg are soft, about 15 mins - add some more butter if the veg look dry or are starting to catch. Leave to cool, season, then add the parsley and goat's cheese and stir gently.
2. Heat the oven to 230C/210C fan/ Gas 8. Line a baking trays with baking parchment. Roll the pastry to the thickness of a £1 coin and cut out 5 circles, each about 20cm wide. Brush around the edge of each circle with the egg. Put some filling in the centre of each circle, fold it in half to form a semi-circle, then crimp the edges to seal. Transfer to the baking tray and bake for 20 mins until golden brown. Serve hot or cold.