



The Perfect Mini Meat Pie

Provided by Hon Colin Barnett, Premier of Western Australia



Makes 24

Ingredients

- | | |
|--|--|
| 1 tablespoon oil | 1 1/4 cups beef stock |
| 1 brown onion, peeled and finely chopped | 2 tablespoons chopped fresh parsley |
| 500 g lean minced beef | Salt and freshly ground black pepper |
| 2 tablespoons plain flour | 2 sheets ready-rolled frozen shortcrust pastry |
| 1/3 cup tomato sauce | 2 sheets ready-rolled frozen puff pastry |
| 1 tablespoon Worcestershire sauce | 1 egg, beaten |

METHOD:

- 1 Heat the oil in a medium frying pan. Add the onion and cook, stirring often, until the onion is soft. Add the minced beef, increase the heat to high and cook, stirring with a wooden spoon to break up any lumps for 6–8 minutes, or until the mince is brown.
- 2 Sprinkle the flour over the meat and cook for 1 minute. Add the tomato sauce, Worcestershire sauce and beef stock. Bring to the boil, reduce the heat to medium and simmer, stirring occasionally to prevent the meat from sticking to the base of the pan, for 10 minutes, or until the sauce is thick. Stir in the parsley and season with salt and pepper. Remove from the heat and set aside to cool completely.
- 3 Preheat the oven to 200°C. Cut the shortcrust pastry into 24 even squares. Line mini muffin pans with the pastry squares. Fill the pastry with the meat mixture – avoid spilling any on the edges.
- 4 Cut puff pastry into 24 even squares and top each pie with a square. Brush the shortcrust pastry edges of the pies with water to moisten and top with the puff pastry circle. Press the pastry edges together to secure. Trim the excess pastry with a sharp knife and crimp the edges. Cut a small cross in the centre of each pie to release the steam and brush the top with beaten egg.
- 5 Bake the pies in the preheated oven for 10 minutes, reduce the oven temperature to 180°C and bake for a further 20 minutes, or until the pastry is puffed and golden. Serve the pies immediately with lots of tomato sauce! **ENJOY**