



Vegetable Pasties

Makes approx 20

Ingredients

- 500g Sebago potatoes, peeled and chopped
- 250g broccoli, cut into small florets
- 1 medium brown onion, finely chopped
- 2 celery stalks, finely chopped
- 1 medium carrot, peeled and finely chopped
- 1 small zucchini, finely chopped
- ½ cup peas
- 3 teaspoons mild curry powder
- Salt and pepper
- 6 sheets frozen shortcrust pastry
- 1 egg, lightly beaten

Equipment

- Knife
- Chopping board
- Breville Kitchen Wizz Pro
- Saucepan
- Bowl
- Baking tray

Method

1. Cook the potato in a saucepan of boiling water for 8-10 minutes until tender
2. Add the broccoli for the last 2 minutes
3. Drain and using a fork roughly mash the mixture
4. Chop the onion, celery, carrot and zucchini in the Breville Kitchen Wizz Pro
5. Heat the oil in the saucepan
6. Add the onion, celery, carrot and zucchini and cook until the carrot starts to brown
7. Add potato mixture, peas and curry powder and stir to combine
8. Add salt and pepper to taste and cool the mixture
9. Preheat oven to 180 degrees Celsius and line some trays with baking paper
10. Cut the sheets of shortcrust pastry into 4 squares
11. Spoon approx 2 tablespoons of mixture on to the pastry
12. Brush the edges with the beaten egg and fold over the pastry to seal the edge enclosing the filling
13. Press down the edges to make sure they are sealed
14. Use the remaining egg to brush the tops of the pasties
15. Bake in oven for approximately 20 minutes until golden brown

Breville

From the Market

Vegetables: Virgara's, N&M Tsimiklis, Patlin Gardens, Golden BC, Hart's Vegetables, Alnda Farm,

Aays Fresh herbs, Brookman Farm

Olive Oil: Hardings Fine Foods, Rodger Fryer, Bald Hill

Eggs: Rosies Free Range Eggs, Rhodes