



MEAT PIES

Delicious football shape meat pies, a creative alternative to hamburgers and hotdogs.

PIE INGREDIENTS

- 2 puff pastry sheets
- Meat fillings
- Cheese

DIRECTIONS

1. Cut out shapes with football shaped cookie cutters, using two different sizes.
2. First cut out 8 larger football pies, then cut 4 of them again using a smaller cutter. (I made the cutters by myself with a thick paper)
3. Place the second cut pies on the first ones.
4. Brush edges of pastry with beaten egg.
5. Bake in a very hot oven, 400F for 15-20 minutes.
6. When it's done, put the meat filling in the middle of the pies.
7. Cut cheese and put on the pies to make it look like footballs.

MEAT FILLING INGREDIENTS

- 500g minced beef
- 1 onions, chopped
- 1 cup water, divided
- 2 beef bouillon cubes
- 1/4 cup ketchup
- 2 teaspoons Worcestershire sauce
- pepper
- 1/2 teaspoon oregano
- 1 pinch nutmeg
- 3 tablespoons plain flour

DIRECTIONS

1. Pre-heat oven at 428F
2. Brown meat and onion.
3. Add 3/4 cup of the water, bouillon cubes, ketchup and Worcestershire sauce, pepper, oregano, and nutmeg.
4. Boil and cover for 15 minutes.
5. Blend flour with the remaining 1/4 cup water until it becomes a smooth paste; add to the meat mix.
6. Let cool.

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