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# Cornish Style Pasty

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## Ingredients

### For the pastry

25g butter

25g lard

100g plain flour, plus extra

1 egg, beaten for brushing

### For the filling

80g beef steak

½ onion

1 potato, peeled

25g swede, peeled, finely diced

½ carrot

1 tsp freshly ground black pepper



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For a vegetarian version use 50g butter for the pastry and add 40g peas and 40g sweetcorn to the mixture

## **Method**

Rub the butter and lard into the flour and a pinch of salt, add 2 tablespoons cold water and make a dough, add more water if necessary. Wrap in cling film and chill while you wait prepare the filling.

Dice the beef into small chunks – you could also do this with scissors. Peel and dice the vegetables and cut into small chunks/ cubes. Put into a bowl and mix thoroughly with a good pinch of salt and the freshly ground pepper.

Split your dough into 2. Roll out each piece of dough on a lightly floured surface until large enough to make a roundabout 20cm across – use a small plate to trim it to shape.

Firmly pack a quarter of the filling along the centre of each round, leaving a margin at each end. Brush the pastry all the way round the edge with beaten egg, carefully draw up both sides so that they meet at the top, then pinch them together to seal.



Place onto a baking tray and brush the top with egg, bake for 10 mins, then lower oven to 180C/fan 160C/gas 4 and cook for 45 mins more until golden. Great served warm.