

SPICY PEA AND POTATO PASTRIES

Equipment

Chopping boards
Wooden spoon
Serving platters

sharp knives
baking trays
frypan

Ingredients:

1 tablespoon olive oil

1 brown onion, finely diced

1 teaspoon ground coriander

$\frac{1}{4}$ tsp ground turmeric

1 cup frozen peas

3 sheets frozen puff pastry

Greek yoghurt, to serve

400 grams (about 3) desiree potatoes,
diced and peeled

2 teaspoons ground cumin

$\frac{1}{2}$ tsp salt

$\frac{1}{3}$ cup vegetable stock

$\frac{1}{4}$ cup finely chopped mint

1 egg, lightly whisked

Method

1. Heat oil in a large frying pan over medium-high heat. Add the potatoes and onion and stir until well coated in oil. Reduce heat to medium and stir in the cumin, coriander, salt and turmeric. Cook until aromatic.
2. Add the stock to the pan and stir to combine. Increase heat to high and bring to the boil. Reduce heat to low and cook, covered, stirring occasionally to prevent the potatoes sticking to the bottom, for 7 minutes. Add the peas and cook for 5 minutes or until potatoes are tender.
3. Transfer the mixture to a bowl to cool for a while to room temperature. Add the mint.
4. Preheat the oven to 220°C. Line 2 baking trays with baking paper.
5. Lay the pastry sheets onto a clean surface. Cut each sheet evenly into 4 squares. Divide the cooled potato mixture among the pastry squares and lightly brush the edges with a little whisked egg. Bring all the corners of the pastry squares together and press edges to seal. Brush lightly with remaining egg. Place on the lined trays.

Bake for about 12 minutes or until golden brown.

6. Serve immediately with the yoghurt.