

West Indian minced pies

Ingredients for the pastry

250 g flour



125 g margarine butter or “saindoux”



1 teaspoon of salt



5 cl water

Ingredients for the stuffing



200 g minced pork



1 small onion



2 pods/cloves of garlic



4 sprig of cives



4 sprig of parsley



1 sweet chilli ou vegetarian



1 pinch of ground clove



1sprig of thyme



1 bay leaf



1/2 lime



some minced hot pepper



Salt

pepper



1 yolk egg to brown the pies

Ustensils



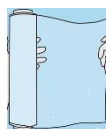
teaspoon



frying pan



bowl



cling film



petit verre

Directions

Step 1. In a bowl, put the flour, the margarine butter in little pieces and the salt. Mix altogether.

Step 2. Add the water little by little to have a dough

Step 3. Wrap the dough with cling film and put it in the fridge 30 minutes.

Step 4. Mince the onion, the parsley, the garlic, the cives and the hot pepper.

Step 5. Put the spices in a frying pan and cook them with oil.

Step 6. Add the minced pork and mix.

Step 7. Add a pinch of cloves, bay leaf, thyme and lime.

Step 8. Mix and cook gently during 10 minutes, then let cool.

Step 9. Take the dough, spread it. Take a little glass and use it to cut little rounds of dough

Step 10. Put a spoonful of stuff in the centre of each round.

Step 11. Finish topping with another round of dough.

Step 12. Wet the flaps of the disk and press them together with a fork so that the pies are tightly closed.

Step 13. Brush the top with the yolk egg

Step 14. Cook in the oven 180° C for 20 to 25 minutes