

Download Quick Easy Recipes Pasties Filling

When the filling is cooked, taste and add more salt and pepper if needed (make sure you add plenty of pepper) Then leave it to cool. Preheat the oven to 180C, line a baking tray with grease-proof paper. Pasties in a literal sense are a filling of some kind, wrapped in pastry and baked until crisp and golden. Cornish pasties are perhaps the most famous of all pasties, but the recipes on this page show just how versatile pasties can be and give some idea of the many different types of possible fillings. This recipe makes four generous pasties, enough for a very proper lunch. Prepared, whole wheat pastry dough is cut into squares and heaped with a hearty, cooked filling of onions, carrots, diced potatoes, turnips, mushrooms and Cheddar cheese. The pastries are folded into triangles, sealed and baked until golden brown. Easy Beef Pasties Buttery, flaky buttermilk pie crust wrapped around a savory mixture of steak, carrots, potatoes, and onions, seasoned with oregano and rosemary, and cooked in an easy homemade gravy.