



## Mini Veggie Pasties

<b>What to collect</b>	
<b>Ingredients</b>	<b>Equipment</b>
1 parsnip, finely chopped	saucepan
1 carrot, finely chopped	masher
1 potato, finely chopped	colander
½ cup corn	chopping board
½ cup grated cheddar cheese	knife
2 eggs, lightly whisked	1 2cm circle pastry cutter
3 sheets puff pastry	pastry brush
2 teaspoons sesame seeds	whisk
	grater

## What to do

1. Preheat oven to 220C.
2. Line an oven tray with baking paper.
3. Place chopped parsnip into a medium saucepan of boiling water for 10 minutes till tender. Drain well and mash until smooth. Set aside.
4. Place finely chopped carrot & potato into a medium saucepan of boiling water for 5 minutes or until tender. Drain well and set aside.
5. Combine, carrot, potato, parsnip, corn, cheese and 1 egg. Season with salt & pepper.
6. Use a 12cm diameter pastry cutter, cut 12 discs from the pastry sheets.
7. Spoon vegetable mixture evenly among pastry discs.
8. Brush edges of pastry lightly with remaining egg and fold pastries in half enclosing filling.
9. Use your fingertips to gently press pastry together to seal. Place on a lined tray and lightly brush with egg and sprinkle with sesame seeds.
10. Bake for 15 minutes or until puffed and golden.