

MINI MEAT PIES

<i>Ingredients</i>	<i>Equipment</i>
500 Beef Mince	Saucepan
1 Brown Onion	Chopping Boards
1 Beef Stock Cube	Chef's Knives
$\frac{3}{4}$ Cup Tomato Sauce	Cup & Spoon Measures
2 Tablespoons Worcestershire Sauce	8 Mini Pie Moulds
1 Tablespoon BBQ Sauce	Wooden Spoon
1 Tablespoon Oil	Small mixing bowl
$\frac{3}{4}$ Cup Water	Fork
1 Tablespoon Corn Flour	Pastry Brush
Salt and Pepper to taste	
2 Sheets Short Crust Pastry	
2 Sheets Puff Pastry	
1 Egg beaten	
$\frac{1}{2}$ Cup Water extra	
Poppy Seeds	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Peel and dice the onion finely
4. Mix the cornflour with $\frac{3}{4}$ cup of water
5. Heat the oil in the saucepan and add the diced onion.
Cook until tender, do not burn.
6. Add the beef mince to the saucepan and brown, stirring often.
7. Add the stock cube, salt & pepper, tomato sauce, BBQ sauce, worcestershire sauce and the cornflour mixture to the saucepan. Stirring occasionally so it does not stick to the bottom of the saucepan. Simmer for 10 minutes or until mixture thickens.

8. While the meat is cooking get your pastry cases ready.
9. Cut pastry in ¼'s. Keep the Short Crust pastry separate from the Puff pastry.
10. Place the Short Crust pastry gently into the pie moulds and press down. Cut around the edges. Any leftover pastry can be used to patch up any bare edges.
11. When the meat is cooked, cool slightly and then spoon into the moulds.
12. Pat a little water around the edge of the pastry, then place the Puff pastry on top. Press down the edges gently then cut around the edge.
13. Pierce a whole in the top with the tip of a knife, brush with the beaten egg and sprinkle lightly with poppy seeds.
14. Cook in a 200 degree oven for approximately 10 minutes.