



Prep 3 hour + 30 min

Cook 55 min

Serves 3 people

INGREDIENTS

Shortcrust Pastry

- 150g Vegan Butter - we used Vegan Block!
- 300g Strong White Flour
- 75ml Ice Cold Water
- 1 tsp Salt

Filling

- 400g Vegan Steak - cut into cubes
- 300g Potato - peeled and diced
- 150g Swede - peeled and diced
- 1 Brown Onion - peeled and sliced
- Ground White Pepper
- Salt
- Vegan Butter

Glaze

- 100ml Oat Milk
- 2 Tbsp Sunflower Oil

METHOD

Begin by preparing the pastry. Combine the salt with the flour and rub the vegan butter into the flour until it has the consistency of breadcrumbs. Slowly add the water and knead well until the dough becomes fairly elastic. This can take longer than normal but the elasticity ensures the pastry is strong enough.

Place the dough in a covered container and allow it to rest in the fridge for three hours.

Using a rolling pin, roll out the pastry and cut into circles roughly 20 cm in diameter. I find that a small serving plate is good to use for this.

Layer on the potato, onion, swede and vegan steak, making sure to season with salt and ground white pepper throughout. Place a small amount of vegan butter - half a teaspoon or so - on top of the mix.

Lightly brush the edges of the pastry with the glaze mix and bring it together by folding in half and squeezing together the edges of the pastry until they merge slightly. Using your index finger and thumb twist the edges of the pastry over to form a crimp and repeat this process along the edges until you have reached the end and tuck the end corners underneath.

Place the pasties on a parchment paper lined oven tray and pop in the oven at 165 degrees for about 50 – 55 minutes. After around 30 minutes, glaze the pasties with the vegan glaze mix and repeat until you have a nice shine on the pastry. Remove from the oven and let them sit for about ten minutes before eating.