

Cornish pasties

Total time **85 mins** 25 mins preparation time **60 mins** cooking time

INGREDIENTS

4 portion(s)

Filling:

- 150 g** skirt steak 1cm dice
- 3 tbsp** Kikkoman Naturally Brewed Soy Sauce
- 150 g** potatoes 1cm dice
- 150 g** swede 1cm dice
- 150 g** onion diced
- 20 g** soft butter
- Freshly ground black pepper
- 1** beaten egg (for egg wash)

Shortcrust pastry (or use shop-bought):

- 450 g** plain flour
- 200 g** unsalted butter
- 2** small eggs
- 30 ml** milk

PREPARATION

Step 1

To make the pastry, sift flour then add butter and work to a bread crumb texture, add egg and milk and knead to smooth dough. Wrap in clingfilm and chill for 30 mins.

Step 2

Marinate the diced beef in the Kikkoman Soy Sauce for at least two hours, then lift out and combine with the other ingredients and mix well.

Step 3

Roll out pastry to the thickness of a £1 coin and using a plate cut into a round approx 15 cm. Re-roll and repeat until you have 4 rounds.

Step 4

Divide the filling between the centres of each pastry, season with lots of black pepper. Seal edge of pastry with water and crimp. Egg wash and bake in a pre heated oven set at 220/200°C fan / gas mark 7 for 20 mins, lower heat to 170/150°C fan / gas mark 3 and bake for a further 40 mins.

Step 5

Serve with a watercress salad and red onion chutney.