

Australian Meat Pie – vegetarian



Ingredients for 4 portions:

500 g	flour
150 g	butter
100 ml	water
100 ml	milk
1 tbsp	salt
400 ml	vegetable broth
2 tbsp	Worcester sauce
1 tbsp	cornflour
2 tbsp	water
1 pinch	salt
1 pinch	pepper
180 g	tofu
2	onions
4	carrots
1	paprika pepper
1	courgette
2	tomatos
	oil
	ketchup



First, cut the vegetables and tofu into small pieces for the filling. For the dough, boil the milk, water, butter and salt in a pan and bring to the boil. Then add the mixture to the flour and knead with a hand mixer until you made a smooth dough. Cover the dough and leave and leave to stand.

Fry the tofu and onions in a saucepan. Then add the Worcester sauce, a little salt and pepper and the vegetables. Pour in the vegetable stock. Mix 2 tbsp water with the cornflour and stir into the pot. Still bring to the boil again briefly and then remove from the heat.

Roll out approx. 2/3 of the dough to a thickness of 5 mm on a floured surface. Cut 4 circles out of the dough (the diameter must be larger than that of the pie moulds). Fill the pie moulds with the dough circles. Fold over the overlapping edges of the pastry. Roll out rest of the pastry and cut out another 4 circles (approximately the same size as the pie dish). Place the pastry lids on the pies and press down lightly. Brush the edges with egg yolk.

Preheat the oven briefly and bake the meat pies at 160°C for about an hour until golden brown. Leave to cool briefly. Either leave the Meat-Pies in the tin or take them out (they are very easy to remove from the tin) and serve with ketchup.

Working time:	approx. 45 minutes
Cooking/baking time:	approx. 1 hour
Total time:	approx. 1 hour 45 minutes
Difficulty:	simple