

# TRADITIONAL CORNISH PASTY



4 SERVINGS



PREP TIME:  
30 MIN



COOK TIME:  
55 MIN

## INGREDIENTS

### For the Pastry

500g Plain Flour  
125g Unsalted Butter  
(Chilled & Cubed)  
125g Vegetable Shortening  
(Chilled & Cubed)  
175ml Cold Water  
1 tsp Salt

### For the Filling

450g Chick Steak or Beef  
Skirt  
300g Potatoes (Peeled &  
Diced)  
150g Swede (Peeled &  
Diced)  
1 Onion (Finely Chopped)  
1 tsp Salt  
Black Pepper (to Taste)  
30g Butter (Cut into Small  
Pieces)  
1 Egg (Beaten for Glazing)

## DIRECTIONS

- For the Pastry:
- In a large bowl, mix the flour and salt. Rub in the butter and shortening with your fingers until the mixture resembles breadcrumbs.
- Gradually add the cold water, mixing with a knife, until it comes together into a dough. Wrap in cling film and chill in the fridge for 30 minutes.
- Mix the diced beef, potato, swede, and onion in a bowl. Season generously with salt and pepper.
- Divide the pastry into 4 equal portions. Roll each piece into a circle about 20cm in diameter.
- Place a quarter of the filling onto one side of each pastry circle, leaving a border around the edge. Dot with a few pieces of butter.
- Brush the edges with beaten egg, fold the pastry over the filling, and crimp the edges to seal tightly. Place on a baking tray lined with parchment paper.
- Brush the tops of the pasties with the remaining beaten egg. Bake in a preheated oven at 180°C (fan) or 200°C (gas mark 6) for 50–55 minutes, until golden brown.

