

MINI BOBOTIE POT PIES

Makes 12

INGREDIENTS

- 2 sheets (400g) Magpie Puff Pastry, unfrozen
- 1 slice bread
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ onion, finely chopped
- 2 cloves garlic, chopped
- 1 tbsp curry powder
- 1½ tins (450g) BULL BRAND Original Corned Meat
- 2 tbsp chutney
- $\frac{1}{3}$ cup sultanas *optional
- Salt and pepper, to season
- 3 eggs
- 12 small fresh bay leaves

METHOD

1. Preheat the oven to 180°C and grease a 12-hole muffin tin.
2. Roll out the sheet of Magpie Puff Pastry on a floured surface. Cut 12 large circles and line the bottom and sides of the muffin tin. Press firmly into the tin using your fingers. Cut 12 medium circles to fit on top of the filling and place these on a lightly floured tray. Place the muffin tin and tray in the fridge for the pastry to set firmly.
3. Allow the slice of bread to soak in the milk for 5 minutes.
4. In a large oiled frying pan, sauté the onions and garlic until soft, about 3 minutes.
5. Add the curry powder and allow the flavours to infuse for 30 seconds.
6. Remove the Bull Brand Original Corned Meat from the tin and dice roughly. Stir it through the onions until well mixed and caramelized, 3-4 minutes.
7. Squeeze out the milk from the bread slice and add the bread to the bobotie. Keep the milk aside. Add the chutney and sultanas for sweetness.
8. Add $\frac{1}{2}$ cup of water and allow the bobotie to cook for 8-10 minutes, stirring every couple minutes to ensure it doesn't burn.
9. Season to taste with salt and pepper and allow to cool until room temperature.
10. Remove the pastry-lined muffin tin and spoon a large spoonful of bobotie into each muffin cup.
11. Whisk 2 eggs with the remaining milk and pour a tablespoon over each mince cup. Lay a pastry lid over the filling, pinching the edges to seal using a fork.
12. Pierce the pastry tops using a sharp knife and brush with the remaining egg. Add a bay leaf onto each pastry top.
13. Bake for 25-30 minutes or until golden and crisp. Transfer to a cooling rack to cool slightly. Place the bobotie pies on a platter and serve with chutney as a dipping sauce. ENJOY!
14. **Chef's Tip: Freeze half the pies to pop in the oven when craving bobotie!*