

Braai Pies

Servings: 4

Prep Time: 10min

Cook Time: 30min



Ingredients

- 15ml oil
- 1 onion, chopped
- 2 garlic cloves, finely chopped
- 500g lean beef mince
- 2ml ground cumin
- 2ml ground coriander
- salt and pepper
- 45ml chutney
- 60ml fresh coriander, chopped
- 400g puff pastry roll
- 1 egg, whisked

Directions

1. Heat the oil in a large saucepan, add the onion and sauté until brown.
2. Add the garlic, mince, cumin and ground coriander. Season and add the chutney.
3. Stir-fry for 2 minutes, then lower the heat and simmer for 10 minutes.
4. Add the fresh coriander, remove from the heat and leave to cool
5. Roll out the pastry and cut into 4 long pieces. Spoon some of the mixture in the middle of each strip.
6. Brush the edges with egg. Fold over the filling to close.
7. Place the pies on a folding grid and braai over hot coals until browned.
8. Raise the grid and continue braaiing over slower coals for about 15 minutes until cooked.