

Wasgoedbondeltjies (Bundles of Laundry)

Servings: 15 bundles

Prep Time: 20min

Cook Time: 20min



Ingredients

- 30ml (2Tbsp) cooking oil
- 1 onion, chopped
- 2 cloves of garlic, chopped
- 300g pork mince
- 2 leeks (with the green part), chopped
- 3 sprigs, fresh basil, chopped
- 2.5ml (½tsp) dried mixed herbs
- 15ml (1Tbsp) tomato paste
- 7.5ml masala spice
- Freshly ground black pepper to taste

Shortcrust Pastry

- 500ml (2 cups) cake flour
- 2.5ml (½tsp) salt
- 10ml (2 tsp) baking powder
- 120g cold butter, cut into cubes
- 125ml (½cup) ice water
- 1 egg, beaten

Directions

1. Heat oil and sauté onion and garlic until soft.
2. Add mince and cook until it starts changing colour.
3. Add leeks, basil and mixed herbs. Continue cooking for a further minute.
4. Add tomato paste and season with masala spice and pepper. Set aside.
5. For Pastry: Sift the flour, salt and baking powder into a mixing bowl.
6. Rub in the butter and add sufficient ice water to mix to a fairly soft dough.
7. Roll out the pastry and cut into small squares, 75mm x 75mm.
8. Spoon the cooked mince in the centre of each square.

9. Fold the points to the centre and place on a greased baking tray.
10. Brush with the beaten egg and bake at 200°C for 20 minutes until the bundles look golden brown.