

Curry Puffs

Serves: 45

Recipe source: Based on a recipe from year 4 teacher, Ms Low. Thank you for sharing the recipe with us!

Fresh from the garden: potatoes, carrots, spring onions, coriander

Equipment:	Ingredients:
Chopping boards	1 onion
Knives	2 carrots, skin on (approx 200g)
Large spoon	4 potatoes, skin on (approx 600g)
Large frying pan	1 1/2 tablespoons curry powder (more if you like it spicier!)
Small bowl	1 teaspoon salt
Forks	1/4 cup peas
Ruler	Large handful coriander
Pastry brush	4 spring onions
3 baking trays	5 sheets puff pastry
Cooling racks	1 egg
	Sesame seeds (optional)

What to do:

1. Preheat the oven to 190°C, eco fan setting.
2. Finely chop onion and add with oil to a cold frypan. Cook gently until translucent and soft, but not browned.
3. Meanwhile finely chop potatoes and carrots into very small dice. Add to the frying pan and continue cooking for 10-15 minutes, until softened but not completely cooked.
4. Add peas, salt and curry powder and cook for a few minutes until well coated with the spices. Set aside to cool.
5. Finely chop coriander and spring onions and add to the vegetable mixture and mix well.
6. Break egg into small bowl and whisk together with a fork. Carefully cut each pastry sheet into 9 squares, 8cm x 8cm. Keep extra sheets in the fridge until ready to be shaped. Put 1-2 teaspoons of filling into each pastry square. Fold into a triangle shape. Press firmly around the sides to enclose the filling. Use the fork to decorate and firmly seal the edges. Alternatively, you can hold the parcel in your hands and crimp the edges closed
7. Place onto baking tray and use a sharp knife to cut 2 small slits in the top of each triangle. Brush top with a little of the egg wash and sprinkle with sesame seeds (if using).
8. Bake in the oven for 25 minutes until golden brown. Change tray position halfway through to ensure even cooking. Cool on cooling racks.

