

1 hour

Serves 4

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Ingredients:

- 6 PnP everyday potatoes, peeled and quartered
- Salt and milled pepper
- 2 onions, peeled and diced
- Knob butter
- 2 cups (250g) mature cheddar, grated
- ¼ cup (60ml) chopped chives
- 200g PnP smoked beef (from the deli), shredded
- 2-3 Tbsp (30-45ml) horseradish
- 2-3 Tbsp (30-45ml) Dijon mustard
- 1 box (400g) Today ready-rolled puff pastry, defrosted
- 1 egg, beaten
- Wild rocket, for serving

Method

1. Preheat oven to 200°C.
2. Cook potatoes in salted water until tender.
3. Cool slightly, season and dice.
4. Sauté onions in butter until soft, cool slightly.
5. Toss cheddar, chives, beef, potatoes and onions in a bowl until well combined.
6. Cut each pastry sheet into a circle (use a plate as a guide).
7. Spread with horseradish and mustard.
8. Brush edges with egg.
9. Place a generous dollop of filling on each half and fold pastry over to enclose.
10. Seal edges with a fork.
11. Glaze pastry with remaining egg.
12. Make a slit in the centre of each pie to allow steam to escape.

13. Bake for about 25-35 minutes until golden and cooked through.
14. Serve with wild rocket.