

1 hour

Makes 4

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Ingredients:

- 1 Tbsp (15ml) curry powder
- 1 tsp (5ml) cumin seeds
- Juice (60ml) and grated peel of 1 lemon (or bottled lemon juice)
- 2 cloves garlic, finely chopped
- 3 Tbsp (45ml) olive oil
- Salt and milled pepper
- 1 packet (500g) PnP roasting vegetables
- 1 packet (400g) puff pastry, defrosted
- Flour, for dusting
- 1 egg, whisked for brushing

Raita dip:

- ½ cucumber, seeded and grated
- ½ cup (125ml) plain yoghurt
- Small handful fresh mint, chopped

Method

1. Mix curry powder, cumin seeds, lemon juice and peel, garlic and olive oil in a bowl. Season.
2. Coat vegetables with spice mixture and arrange in an even layer on an oven tray.
3. Roast at 180°C for 25-30 minutes, until cooked through and slightly caramelised.
4. Lightly mash vegetables using a fork, making sure you incorporate any pan juices.
5. Roll pastry out to 4mm thick on a lightly floured surface and cut into four equal squares.
6. Place about 1-2 Tbsp (15-30ml) spicy vegetable filling in the centre of each square.
7. Brush pastry edges with egg and fold to enclose the filling.

8. Seal edges with a fork and make a small slit on top of each pie (for steam to escape while baking).
9. Brush each pie all over with egg and place on an oven tray lined with baking paper.
10. Bake at 180°C for 25-30 minutes until golden.
11. Mix raita ingredients and transfer to dipping bowls.
12. Serve hot foldovers with raita.

COOK'S NOTE

These pies can be frozen (unbaked and wrapped in clingfilm) for up to two months.

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