

5-INGREDIENT BOERIE & GRAVY PIES

Makes 6

Hands-on time: 15 minutes

Hands-off time: 20 minutes

INGREDIENTS

300g raw boerewors sausage, casing removed

2 tbsp Bisto Original Gravy Powder

½ cup frozen mixed vegetables

1 roll (400g) Today Original Puff Pastry Ready Rolled, thawed

1 large egg

Serving suggestion:

Chopped parsley

Green salad, dressed

Colourful grilled vegetable skewers (with griddle marks)

METHOD

To bake the pies in the oven:

1. Preheat the oven to 180°C and line a large baking tray with baking paper.

To cook the pies on the braai:

2. Prepare the braai for direct cooking over medium heat (180-230°C). Spray a large braai grid with non-stick cooking spray.

3. Heat a large non-stick pan over high heat.

4. Add the boerewors meat to the hot pan. Break the meat apart with a wooden spoon and cook for 4-5 minutes until browned.

5. Fill a jug with 1 cup of boiling water and add the Bisto Original Gravy Powder. Whisk until smooth and the gravy powder has dissolved.

6. Add the prepared gravy and frozen mixed vegetables to the meat. Stir and allow to simmer for 7-8 minutes until the gravy has thickened and reduced slightly. Remove from the heat and set aside to cool for 1 hour.

7. Unroll the Today Original Puff Pastry Ready Rolled. Using a sharp knife, cut the roll into 12 rectangles (10cmx7cm).

8. Add ¼ cup of the boerie and gravy mixture to the centre of 6 of the puff pastry rectangles. **Chef's Tip: Crack the egg in a small bowl and whisk. Brush the border of the pies with the egg to seal the pies!*

9. Top the mince-filled puff pastry rectangles with the remaining 6 pastry rectangles. Gently seal the edges of the pastry with the edge of a fork. Brush the pies with the remaining whisked egg.

To bake the pies in the oven:

10. Bake the pies for 18-20 minutes until golden brown and crisp.

