

GF Friendly

Savoury Mince Slice

Shortcrust pastry top and bottom with savoury beef mince filling

You will need a pie dish or a slice tray – I used a square 22.9cm (9 inch) shallow baking dish. The trick to keeping shortcrust pastry light is to handle it as little as possible. For **Gluten-free shortcrust pastry** see Recipe R56.

Filling:

400g beef mince
 ¼ cup breadcrumbs
 1 egg, beaten
 1 small onion, chopped finely
 ¼ cup celery, finely chopped
 1 small carrot, grated
 2 tsps self-raising flour
 1 tsp mixed herbs
 1 tsp beef stock powder
 1 tsp Worcestershire sauce



Save about a tablespoon of the beaten egg. Pour the rest into a bowl along with the above ingredients and combine well with the back of a fork.

Pastry:

200g plain flour ¼ tsp salt (optional) 40g margarine water

Rub the margarine into the flour to achieve a fine-breadcrumb consistency; then stir in just enough water to make a stiff dough. Divide into two. On a floured board, roll out one of these to fit the base of the oven dish or tray lined with baking paper; then blind bake for 15 minutes on 180°C fan forced (195°C conventional) (see Handy Hints Cooking for method). Spread the meat mixture evenly on this, roll out the second dough piece and lay on top. Brush with the remainder of the beaten egg and bake on 180°C fan forced (195°C conventional) for about 35 minutes or until the pastry is golden brown.

Serves 4 with vegetables and gravy

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