

Homemade Meat Pie (South African Style)

 **Prep Time: 20 min** |  **Cook Time: 45–50 min**

 **Serves: 4–6 (or makes 8 mini pies)**

Filling Ingredients:

- 500g ground beef (or mutton)
 - 1 small onion, finely chopped
 - 2 small potatoes, peeled & diced
 - 1 carrot, finely diced (optional)
 - 2 tbsp flour (for thickening)
 - 1 tsp curry powder
 - 1 tsp thyme
 - 1 seasoning cube or ½ tsp bouillon powder
 - Salt and pepper to taste
 - 1 tbsp oil
 - ½ cup water
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Pastry Ingredients:

- 3 cups all-purpose flour
 - 1 tsp baking powder
 - ½ tsp salt
 - 170g cold butter or margarine (cut into cubes)
 - 1 egg
 - 6–8 tbsp cold water (as needed)
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Egg Wash:

- 1 egg + 1 tbsp milk (beaten, for brushing)
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Instructions:

1. Make the Filling:

1. Heat oil in a pan. Add onions and sauté until soft.
 2. Add ground meat, curry powder, thyme, salt, pepper, and bouillon.
 3. Cook until browned. Add diced potatoes (and carrots).
 4. Stir in flour and mix well to absorb juices.
 5. Add water and simmer until thickened and potatoes are soft (~10 min).
 6. Let the filling cool completely.
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◆ 2. Make the Pastry:

1. In a bowl, mix flour, salt, and baking powder.
 2. Add cold butter and rub with fingers until crumbly (like breadcrumbs).
 3. Add egg and cold water a little at a time. Knead gently into a smooth dough.
 4. Wrap in cling film and chill for 20 minutes.
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◆ 3. Assemble & Bake:

1. Preheat oven to 180°C (350°F).
2. Roll out dough to about 3mm thickness.
3. Cut circles or rectangles. Place 1–2 tbsp filling in the center.
4. Fold over and press edges with a fork to seal.
5. Place on greased tray, brush with egg wash.
6. Bake for 30–35 min or until golden brown.

