

BANH PATE SO

INGREDIENTS

700gms puff pastry
¾ cup chopped shallot or red onion
1 tablespoon minced garlic
300gms ground pork
15gms wood ear or shitake mushrooms,
finely minced
1 spring onions, finely chopped
1 tbsp finely chopped coriander (optional)
1 tsp finely grated ginger
1 tablespoon sugar
1 teaspoon salt
1 teaspoon freshly ground pepper
1 large egg, lightly beaten for sealing and
brushing

METHOD

STEP 1: Cut the puff pastry into 9cm rounds. You will need 24 rounds. Place them on lined baking sheet and refrigerate until ready to use.

STEP 2: Finely chop the shallots or red onions and fry until tender in a little neutral oil, once the onions are tender add the grated ginger and garlic and fry for 1 minute, remove and set aside.

STEP 3: Mix sauted shallot mixture with ground pork, chopped mushrooms, sugar, salt, freshly ground pepper and the finely chopped spring onion and coriander if using.

STEP 4: Take 2 tablespoons of pork mixture and place it in the center of puff pastry round.

STEP 5: Brush the edges with beaten egg, place another pastry round on top. Use a fork to press around the edges of pastry to seal.

STEP 6: Place unbaked pate so on lined baking sheet and freeze for 15 minutes.

STEP 7: Preheat oven to 180C.

STEP 8: Brush pastries with egg. Place tray on middle rack and bake for 25 minutes until golden brown.

THE COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

www.facebook.com/secretjozichef