

# Traditional Cornish Pasties

## Ingredients

### *Pastry*

- 1 cup all-purpose flour
- 1 pinch salt
- 4 tbsp. cold butter
- 2 - 3 tbsp. cold water

### *Filling*

- 1/2 cup cubed rump steak
- 1/2 cup diced potato
- 1/2 cup diced rutabaga
- 1/4 cup finely chopped onion

- salt, to taste
- black pepper, to taste
- 1 large egg, lightly beaten

## Instructions

*Preheat the oven to 425°F*

1. Combine flour, salt, and butter in a large bowl. Mix together until resembles fine breadcrumbs.
2. Stir in 2 - 3 tbsp. cold water with a cold knife until the dough binds together. Wrap dough in plastic wrap and chill in fridge for 15 - 30 minutes.
3. Combine cubed steak, potato, rutabaga, onion, salt, and pepper in a large mixing bowl.
4. Divide the pastry into four pieces and roll into rounds 6 - 7 inches across.
5. Spoon the meat mixture onto one side of each pastry. Add a pinch of grated suet if the meat is lean. Brush pastry edges with a beaten egg.
6. Fold each circle in half and crimp the edges together. Brush each pasty all over with egg and place on a greased baking sheet.
7. Bake at 425°F for 20 minutes. Lower temperature to 350°F and cook another 20 minutes.