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**Puff pastry with mince & cheese filling**

*\_10 people\_*

*A new family favourite!*

**Ingredients:**

15 ml olive oil

1 large onion, finely chopped

½ green pepper

500 g extra lean beef mince

1 tsp garlic

15 ml beef stock granules (Ina Paarman)

15 ml tomato paste

1 x 410 g chopped tomatoes

60 ml chutney

125 ml water

salt, freshly-milled black pepper and a sprinkling of sugar, to taste

200g grated cheese

1 puff pastry 400g (defrost)

Butter

1 egg

**Method:**

1. Pre heat the oven to 220 degrees. Heat the oil and sauté the onion and green pepper until translucent. Add the mince and garlic and brown lightly. Add the rest of the ingredients except the parsley and bring to a boil. Lower the heat and simmer with a lid on for 30 minutes. Season to taste!
2. Clean your work area. Unfold the puff pastry onto the work surface. Spread the mince filling over the pastry and cover with cheese. Roll into 1 BBBBIIIIIIGGGGG “sausage roll”. Seal with a bit of beaten egg. Grease an oven-safe dish. Brush the top of the pastry with the rest of the egg and bake for 30 - 45 minutes in the oven until puffed and golden.
3. YUMMY IN MY TUMMY 😊