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Crab Pasties (makes 4 salads)

Ingredients:

450g/1lb shortcuts pastry.
225g/8oz cooked brown and white crab meat.
2tsp Worcestershire sauce.
½ tsp ground mace.
4tbsp full-fat crème fraiche.
1 tsp lemon juice.
1 tbsp chopped fresh chives.
1 clove of garlic, crushed.
Salt and freshly ground black pepper.
1 egg, beaten.

Preparation time: 15 minutes
Cooking Time: 20 minutes

Method:-

- 1) Roll out the pastry to the thickness of a £1 coin. Cut out eight circles of 10cm/4in diameter. Place on a baking sheet.
- 2) Preheat oven to 190C/375F/gas mark 5.
- 3) Make the filling : put the crab into a bowl and add the Worcestershire sauce, mace, crème fraiche, lemon juice, chives and garlic. Mix well and season with salt and pepper.
- 4) Divide the mixture between four of the pastry discs, leaving a small margin round the edge. Dampen the margin with a little water and place a second disc of pastry on top of the crab filling.
- 5) Seal edges together and crimp, using a thumb and finger. Brush the pastry with beaten egg and decorate the top with pastry trimmings.
- 6) Chill the assembled pasties in the fridge for 15 minutes. Bake on top shelf of the oven for 15 to 20 minutes or until golden brown.
- 7) Serve hot or cold.

Enjoy your meal!

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