



Gasmate

JAFFLE - MEAT PIES



There is nothing like an Aussie classic meat pie in your hand! This recipe will not disappoint and great when camping especially on those colder days in front of a fire. No need for a bakery close by!

Serves: 4 people /
makes 4 jaffles
Prep Time: 15 mins to prepare
meat plus jaffle cooking

500g	Beef mince meat
5-6 sheets	Puff pastry defrosted
1 tsp	Garlic mince/paste
1	Brown onion finely diced
2 tbsp	Tomato sauce
2 tbsp	Worcestershire sauce
2 tbsp	Plain flour
3 stock cubes	Beef
1 cup	Water
1 tbsp	Olive Oil
	Pepper and salt to taste
	Tomato sauce to have with pie
	Canola oil for cast iron jaffle iron

Directions:

1. Heat olive oil in a fry pan on medium heat.
2. Add finely diced onion and sauté until onions are soft and starting to brown.
3. Add mince meat and garlic paste to fry pan and using wooden spoon, break it up whilst stirring until brown.
4. Add Worcestershire sauce and tomato sauce and stir and then crumble stock cubes into the mixture stirring through.
5. Add water and mix through and then simmer for a few minutes and then taste and add salt and pepper as desired.
6. Add flour, stirring through the mixture and continue to simmer. Once there is no liquid the mixture is ready.

To make jaffles:

1. Spray cast jaffle iron on both sides with canola oil.
2. Cover one side with puff pastry, allowing some over the edge.
3. Spread meat mixture evenly on pastry and then dab water around the edges using a pastry brush or your finger.
4. Cover the meat mixture with another piece of puff pastry pressing down on the edges.
5. Close jaffle iron and trim edges with a knife
6. Place the jaffle iron over medium heat on a camping stove gas burner or BBQ grill burner. It will need approx 3 minutes on each side however check after a couple of minutes until you get the hang of it.
7. Once brown on each side remove from jaffle iron and serve it whole or cut it to preferred size.

Tips & Serving Suggestions:

- Double recipe and keep mixture in the fridge and enjoy meat pies over a few days.
- Vary the recipe to include mushrooms or curry or any other type of pies you enjoy.

THE OUTDOORS MADE EASY.