

Pate Chaud (meat pocket pie!)

Ingredients:

2-4 sheets of puff pastry (you can buy frozen or make from scratch like here <https://bakingamoment.com/easy-homemade-puff-pastry-recipe/>)

1/2 pound ground beef or pork

*you can replace with ground mushrooms mixed with lentils or black beans if you're vegetarian

1/2 white stalk of a leek chopped finely

1 cup dried shiitake mushrooms that you've rehydrated by soaking in hot water and draining and chopped

salt & pepper

cinnamon

*optional, a teaspoon of hoisin sauce

Steps:

1. Saute leeks in butter with salt and pepper until soft
2. Add in chopped shittakes
3. Add in ground beef/pork and brown on medium heat
4. Add a generous dash of salt & pepper and a lighter dash of cinnamon
5. If you have hoisin sauce, you can add in one teaspoon (If you don't have this, you can combine a tablespoon of soy sauce with a teaspoon of brown sugar)
6. Pull the mix off heat
7. Split the puff pastry sheets into squares
8. Place a spoonful of meat mixture into the center of each square
9. Fold the edges of each square to form either a triangle or a rectangle, a little individual pocket pie, and pinch the edges with a fork to close
10. Lay the pies along a baking sheet on foil or parchment paper, or lightly butter the sheet
11. Bake in an oven at 375 degrees for 10-15 minutes or until pastry puffs up and is lightly golden
12. Enjoy!
13. *Note, if you want to create "coffins" you can use a round cookie cutter to cut the puff pastry. Cut one set of circular puff pastry sheets for the coffins. Cut a second set of smaller circles to use as a lid for the coffins. Then Pre-bake and puff the circular pastries to form a shell/coffin. Then scoop the cooked meat mixture into the coffin. And top with smaller, baked puff pastry rounds.

Recipe compiled by Bi Jean Ngo