



## Bridies

INGREDIENTS - makes 6 - 8

### Pastry:

325g / 3 cups plain flour

75g / 1/3 cup butter

75g / 1/3 cup beef suet

1/4 tsp salt

3-4 tbsp cold water

1 egg for glazing

### Filling:

450g / 2 and 1/4 cups steak mince

2 large onions

75g / 1/3 cup beef suet

Salt and black pepper

4 tsp Worcestershire sauce

80ml beef stock

### METHOD

- Make pastry first. Place flour and salt in a large bowl. Add diced butter and suet and rub together until you have breadcrumbs

- Add water until you have a soft dough that leaves the bowl clean
- On a floured surface knead the dough until it is a smooth ball. Wrap in cling film and place in the fridge for 1 hour
- Pre-heat oven to 220c / Gas 7. Cut the meat into small slithers
- Finely chop the onions, place into a bowl with the beef and the suet and seasoning. Add the Worcestershire sauce and beef stock. Mix. Do not cook!
- Remove pastry from fridge and divide into 6. On a floured surface roll out the pieces into rounds - use a plate as a pattern.
- Divide meat mixture between the six rounds on only half the circle
- Brush edges with beaten egg and fold the pastry over to make a half circle
- Crimp and seal edges. Place on a greased tray and shape into a horseshoe. Cut 2 steam holes in each, brush with beaten egg.
- Bake for 15 mins then turn heat down to 180c / Gas 4, cook for further 30-40 mins.
- Cool and eat or wrap in parchment and eat cold next day