**Cornish Pasties**

**Filling**

125g beef mince
½ onion, grated
½ carrot, grated
½ potato, grated
¼ turnip, grated
½ tsp salt
½ tsp pepper
2tsp parsley, finely chopped

2 sheets of puff pastry

1. Preheat oven to 200°C.
2. In a large bowl combine all the ingredients together.
3. Cut 8 circles of pastry from the 2 sheets of puff pastry.
4. Divide the meat mixture between the 8 circles of pastry, fold the pastry circles in half over the meat mixture and press down the edges using a fork, making sure they are completely sealed.
5. Place on an oven tray and pierce with a fork in 3 places.
6. Bake at 200°C for 20 - 25 minutes.