

Mini Pie Maker Pizzas

INGREDIENTS

- 450g 00 flour, plus extra for dusting
- 7g sachet of dry yeast
- 1/4 tsp caster sugar
- Pinch of salt
- 2 tbsp extra virgin olive oil
- 1/2 cup warm water
- 1/4 cup pizza sauce or pesto
- 1 1/4 cups mozzarella, grated
- fresh basil leaves, to garnish

INSTRUCTIONS

1. Using a stand mixer with a dough hook attachment, combine the flour, yeast, sugar and salt.
2. In a heat-proof jug, whisk the oil and warm water together then pour the liquid into the dough mixture. Combine using a wooden spoon.
3. Once combined, use the stand mixer to knead the dough for about 5 minutes or until the dough springs back when pressed.
4. Roll out the dough until it's roughly 5mm thick. Use a 7cm round cutter to cut 14 rounds from the dough.
5. Turn on the pie maker and line the holes of the pie maker with the dough rounds.
6. Spread the pizza sauce over the bases, sprinkle with a little mozzarella and bake for 10–12 minutes (or until the bases are golden and the cheese is bubbling).
7. Carefully transfer to a wire rack to cool. Serve warm or cold and sprinkle with fresh basil leaves.

Homemade Aussie Meat Pies

INGREDIENTS

- 1 tbsp olive oil
- 1 large brown onion, finely chopped
- 500g extra lean beef mince
- 50g gravy mix
- 1 can of chopped tomatoes
- 2 tbsp tomato paste
- 2 tbsp Worcestershire sauce
- 4 sheets frozen shortcrust pastry, slightly thawed
- 1 egg, beaten

INSTRUCTIONS

1. Add the olive oil, onion and raw beef to the slow cooker and use a wooden spoon to break up the mince. If you're short on time, you can use a frypan to brown the mince and soften the onion beforehand (some slow cookers have a specific sear/brown function).
2. Add in the gravy mix, chopped tomatoes, tomato paste and Worcestershire sauce. Season with salt and pepper.
3. Set the slow cooker to low (or use the slow cook function). For best results, cook on a low heat for at least 8 hours.
4. When you're ready to make the pies, preheat the pie maker and bring out the frozen pastry to thaw slightly.
5. Using a round cutter, cut the base and top circles out of the sheets of shortcrust pastry.
6. Line the holes of the pie maker with the pastry circles. Fill with slow cooked mince and top with the remaining pastry circles. Coat the rims and tops with egg wash.
7. Press the lid of the pie maker down and check after 15 minutes. Serve with tomato or barbecue sauce.