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TINY TARDIS PIES

INGREDIENTS

Makes 8 - PREP 30 mins plus chilling - COOK 25 mins - Easy

- 1lb 2oz shortcrust pastry plain flour, for dusting
- little flour, for dusting
- 1 egg, beaten

FOR TURKEY & CRANBERRY

- 2 tbsp double cream or crème fraîche
- 2 tsp cranberry sauce
- handful shredded, cooked turkey

FOR FETA

- 2 tbsp double cream or crème fraîche
- 50g/2oz feta, crumbled
- 1 spring onion, finely sliced
- 2 semi-dried tomatoes, chopped

FOR PESTO HAM

- 2 tbsp double cream or crème fraîche
- 1 tbsp basil pesto
- handful diced ham
- 2 tbsp frozen peas, defrosted

FOR CHILLI CORN

- 2 tbsp double cream or crème fraîche
- ¼ cup sweetcorn
- 1 tbsp sweet chilli sauce
- 2 spring onions, finely sliced

METHOD

1. Roll out the pastry on a floured surface so that it's just thinner than a \$1 coin. Cut out 8 x 4in circles using a pastry cutter or small saucer, then cut 8 x 3.5in circles for the lids - you may need to re-roll the trimmings. Push the larger circles into 8 holes of a muffin tin. Mix each of the filling ingredients together with some seasoning, and fill two pies with each filling. Brush the edges with a little egg. Place a lid on top of each and pinch the sides together to seal. Chill for 15-20 mins (if you have any vegetarians coming, mark the veggie pies so you know which is which and can secretly steer them towards them!).

2. Heat oven to 400F. Brush the tops with more egg, then bake for 30 mins until the pastry is crisp and golden. Serve warm, or leave to cool and enjoy at room temperature.

