

Braised Steak Slice

Ingredients

- 1 can Braised Steak & Onions
- 2 Sheets ready rolled Puff Pastry (thawed)
- 2 Mushrooms sliced (optional)
- ¼ cup milk (to seal edges and milk wash)
- Cracked black pepper (optional)

Method

- Pre- heat oven to 180c
- Place on sheet of puff pastry on baking sheet
- Place half the can on one half of the sheet, separate in two
- Please half the sliced mushrooms on top if using
- Crack black pepper on top of mushrooms before closing if using
- Brush edges with milk wash
- Fold pastry in half and press edges with a fork to seal
- Seal middle section, and pierce with fork to release hot air when cooking
- Brush with milk wash
- Crack black pepper if using
- Repeat with second sheet and remainder of braised steak & onions and mushrooms
- Please in pre heated oven for 15-20 minutes, remove from oven when brown and pastry cooked through.
- Serve with your favourite sides
- Note: You can add grated carrot or any other finely sliced vegies you like, such as spinach or zucchini