

MINCE PIE

INGREDIENTS

- ½ kg. Steak/mutton mince
- 1 tbs. green / or red chillies
- salt to taste
- ¼ tsp. tumeric powder
- 1 tsp. dhana
- 1 tsp. jeeru
- 2 tbs. ghee
- 1 tsp. whole jeeru
- 1 tbs. ginger/garlic
- 1 onion (sliced fine)
- dhania

- 3 boiled eggs (sliced)
- 1 cup grated cheese

METHOD

Mix all ingredients together and cook. Once cooked, add dhania.

Roll out pastry dough into an oven tray. Spread mince filling over. Lay boiled eggs over. Lay tomato and onion rings over eggs. Sprinkle cheese over and bake for 20 minutes.